bon appétit / AUGUST 2008 / summer scoop / ICE CREAM TREATS/ ITALIAN GRILL PARTY/ VACATION COOKING bonappetit.com 08432

61 KEEP-COOL RECIPES

bon appétit

AUGUST 2008

SUMMER SCOOP
FAST AND FUN ICE CREAM TREATS
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SALADS PIZZAS & PASTAS
TO MAKE ALL SUMMER LONG

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AUGUST/ *features*

BON APPÉTIT
VOLUME 53
NUMBER 8

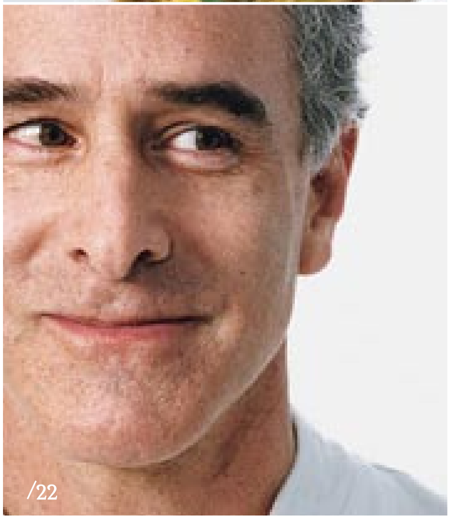


ABOUT THE COVER Dark-Chocolate-Dipped Cherry Ice Cream Cone from "The Scoop on Summer Desserts," page 82 recipe by SARAH TENAGLIA/ photography by KENJI TOMA/ food styling by VICTORIA GRANOF/ prop styling by SARA WACKSMAN

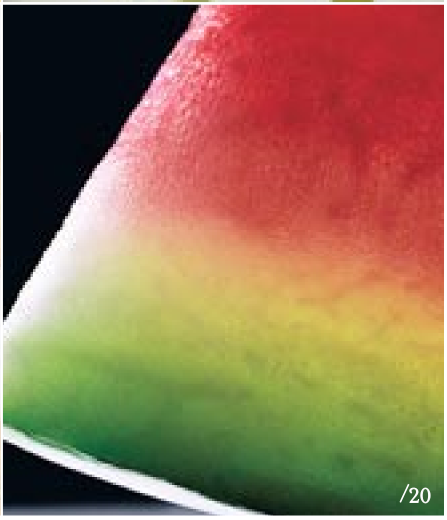












TOP LEFT: LENDON FLANAGAN; BOTTOM MIDDLE: SANG AN; BOTTOM RIGHT: NIGEL COX

HAVE A QUESTION ABOUT A RECIPE, OR A COMMENT? Call Reader Service at 323-965-3633, or contact the editorial offices: *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048. FOR SUBSCRIPTIONS AND CHANGES OF ADDRESS call 800-765-9419 (515-433-5019 from outside the U.S.A.) or send e-mail to: subscriptions@bonappetit.com. PRINTED IN THE U.S.A.

bon appétit

jury duty/

There are three things you should know about Bobby Flay: He is as smart as a whip; he is an expert, accomplished "Iron Chef"; and—pardon my French—he doesn't take crap from anybody.

Then there are three things you should know about Cat Cora: She is as smart as a whip; she is an expert, accomplished "Iron Chef"; and, lucky for us, she is also the executive chef of *Bon Appétit.* (She probably doesn't take crap from anybody either, but she is too much of a lady to give that impression.)

So...what am I doing on a jury (of sorts) with these two, deciding the fate of six aspiring food professionals? It's simple: A panel of *Bon Appétit* tasters was the focus of an episode of the new season of *The Next Food Network Star.* (It aired Sunday, June 29, and has frequent reruns if you missed it.) We gave you a preview of all the contestants in the June issue; you may already know who made the cut on our episode, and now it's time for the finale on July 27.

I have to say the episode that we did had a great concept: The remaining contestants teamed up in pairs to re-create a classic dish. The challenge was that it had to be a quick version; each team had only 45 minutes to do it—no small feat when we're talking about recipes like coq au vin and even...Turducken. It was fun to see the shortcuts that went into the thinking, and even more fun for the team from *Bon Appétit* to taste the results and see how the dish stood up to its original. You can be part of the jury, too: The winning recipe is featured on page 38.

As for what else we're up to this month, turn these pages for great summer cooking, like healthy burgers from Amy Finley (coincidentally last year's winner of *The Next Food Network Star)* and easy, breezy farmers'-market-focused recipes from Dorie Greenspan. Euro got you down? Wish you were in Italy right about now? No problem. Grill—and eat—like a Tuscan with this month's Cooking Club menu. You'll get maximum taste in minimal time from a quartet of no-cook sauces and salsas to make all season long, and our ice cream desserts use store-bought components for quick treats that really serve up the flavor and style.

So in this last full-on blast of summer, we've delivered on all counts: ease, speed, and loads of fresh, fresh, fresh ingredients. Have fun with it and enjoy the delicious results. I promise that Bobby, Cat, and I won't show up with a camera crew to judge it all. At least we won't for now.

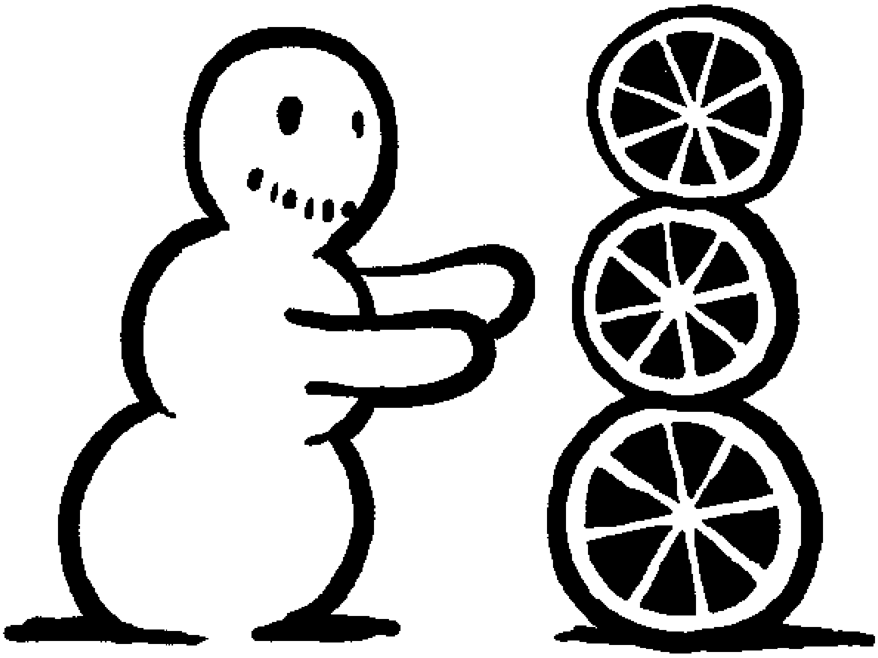


BARBARA FAIRCHILD
Editor-in-Chief

PHOTOGRAPHY BY JONATHAN BECKER; ILLUSTRATIONS BY JASON LEE

“/ I WAS IN MINNEAPOLIS FOR A FEW DAYS VISITING A FRIEND, AND ONE NIGHT WE ATE AT THE POPULAR **TOWN TALK DINER.** THE FOOD WAS GOOD, BUT THE “ORANGE DREAMSICLE” REALLY STOLE THE SHOW. IT WAS ACTUALLY A COCKTAIL SERVED IN AN ICE CREAM BOWL, AND IT WAS THE PERFECT DRINK TO SHARE.

—Amy C. Quick • Los Angeles



vodka-orange milk shake

MAKES 2/ *Definitely a grown-up treat, this is a favorite childhood dessert with a twist—triple sec.*

- **1 pint vanilla ice cream**
- **3 tablespoons orange juice**
- **3 tablespoons vodka**
- **3 tablespoons triple sec or other orange liqueur**

Puree all ingredients in blender until smooth. Divide between 2 tall glasses and serve.

When I was on vacation in Kauai, I had a lovely meal—and view of the ocean—at THE BEACH HOUSE RESTAURANT. The highlight of my dinner was the simple but delicious watermelon salad.

—Caroline Jenkins • San Francisco

watermelon salad

6 TO 8 SERVINGS/ *The candied macadamia nuts would also be delicious on their own or sprinkled over ice cream.*

RASPBERRY VINAIGRETTE

- **¼ cup seedless raspberry jam**
- **¼ cup cranberry juice cocktail**
- **2 tablespoons balsamic vinegar**
- **2 tablespoons white balsamic vinegar**
- **6 tablespoons vegetable oil**

CARAMELIZED MACADAMIA NUTS

- **1 tablespoon butter**
- **2 tablespoons (packed) golden brown sugar**
- **¾ cup coarsely chopped macadamia nuts**

SALAD

- **2½ to 3 pounds watermelon (preferably half red and half yellow), quartered lengthwise, cut crosswise into ½-inch-thick triangles, rind trimmed**
- **1 5- to 6-ounce bag or container mixed baby greens or arugula**
- **¾ cup crumbled Gorgonzola cheese**
- **½ small red onion, halved, thinly sliced**

RASPBERRY VINAIGRETTE/ Puree first 4 ingredients in blender until smooth. With machine running, gradually add oil. Season to taste with salt and pepper. **DO AHEAD** Can be made 2 days ahead. Cover and chill.

CARAMELIZED MACADAMIA NUTS/ Melt butter in heavy medium nonstick skillet over medium heat. Add sugar and stir to blend. Add nuts and stir to coat (butter may separate). Transfer to plate and cool. **DO AHEAD** Can be made 2 days ahead. Store airtight at room temperature.

SALAD/ Arrange watermelon slices around edge of plates, alternating colors, if desired. Toss greens in large bowl with vinaigrette to coat. Divide salad among plates. Sprinkle cheese, red onion, and caramelized nuts over.

I took my mother to Las Vegas for her birthday, and she loved the creamy orzo we ordered at ONDA WINE BAR in The Mirage. Would you be able to get the recipe so that we could make it at home?

—Georgia Hayes • Flagstaff, AZ

orzo with creamed corn sauce

4 SERVINGS/ *As creamy and comforting as risotto, this pasta dish is filled with rich corn flavor.*

- **⅔ cup orzo (about 5 ounces)**
- **1⅓ cups whipping cream**
- **2 ears of corn, kernels cut from cobs, divided (1 cob reserved)**
- **2 tablespoons olive oil**
- **3 tablespoons finely chopped leek (white part only)**
- **3 tablespoons dry white wine**
- **Chopped fresh chives**

Cook orzo in large saucepan of boiling salted water until tender but still firm to bite, stirring occasionally. Drain.

Meanwhile, place cream, half of corn kernels, and reserved cob in heavy medium saucepan. Boil over medium heat until thickened, about 10 minutes. Discard cob; puree sauce in blender until smooth.

Heat oil in heavy large skillet over medium heat. Add leek and sauté until tender, about 2 minutes. Add wine and

/▸▸

CHRISTOPH NIEMANN

simmer until almost evaporated, about 1 minute. Add remaining corn kernels and sauté until tender, about 3 minutes. Add creamed corn sauce and cooked orzo. Bring to simmer. Season to taste with salt and pepper. Transfer to bowl, sprinkle with chives, and serve.

A few summers ago, my family and I stayed at the Royal Plantation resort in Ocho Rios, Jamaica. We ate most nights at LE PAPILLON, where we were able to sample delicious French cooking, including a unique grilled spicy lime lobster dish that knocked my socks off. I haven't been able to figure out the recipe. Is there any way you can help?

—Nick Golansky • Atlanta

lime-and-chile-basted grilled lobster with lime butter sauce

4 SERVINGS / *The restaurant serves this dish with sides of mashed yams and sautéed callaloo, a popular Caribbean green similar to spinach.*

SAUCE

- **1 cup dry white wine**
- **½ small onion, sliced**
- **1 green onion, chopped**
- **3 large fresh thyme sprigs**
- **2 tablespoons fresh lime juice**
- **⅔ cup whipping cream**
- **¼ cup (½ stick) chilled butter, cut into ½-inch cubes**

LOBSTER

- **2 tablespoons fresh lime juice**
- **2 tablespoons olive oil**
- **1½ teaspoons minced seeded Scotch bonnet chile* or habanero chile***
- **2 frozen uncooked large Caribbean lobster tails, thawed, each cut in half lengthwise**
- **½ teaspoon paprika**
- **¼ cup (½ stick) butter, melted**

SAUCE/ Place wine, onion, green onion, thyme, and lime juice in small saucepan. Boil until mixture is reduced to ½ cup, about 5 minutes. Strain; discard solids. Return wine mixture to saucepan. Add cream; boil until reduced to ½ cup, about 5 minutes. Remove from heat; add butter a few cubes at a time, stirring between additions until melted and smooth. Season with salt and pepper.

LOBSTER/ Prepare barbecue (medium-high heat). Mix lime juice, oil, and chile in small bowl for marinade. Place lobster tails, flesh side up, in 13x9x2-inch baking dish. Drizzle with marinade; let stand 15 minutes. Sprinkle lobster tails with paprika; sprinkle lightly with salt. Grill lobster tails until cooked through, brushing frequently with melted butter and turning occasionally, about 8 minutes.

Rewarm sauce over low heat and divide among 4 small ramekins or bowls. Place half of lobster tail and 1 ramekin of sauce on each of 4 plates.

*/ Both are small, extremely hot chiles; available at some supermarkets and at Latin markets.

CAFE MATOU in Chicago serves an impressive meringue dessert that pairs fun flavors and textures—my boyfriend and I loved the rich espresso filling. I'm not usually a fan of meringues, so I'm glad I gave this dessert a try. I definitely want to re-create it for my friends and family.

—Vivian Bonet • Springfield, MA

hazelnut meringues with strawberry coulis and espresso caramel cream

6 SERVINGS / *This dessert is dramatically presented, with strawberries and espresso-spiked caramel cream layered between meringues and strawberry coulis spooned all around.*

HAZELNUT MERINGUES

- **2 large egg whites**
- **10 tablespoons sugar**
- **¾ cup finely chopped toasted husked hazelnuts (about 3½ ounces)**

STRAWBERRY COULIS

- **1 12-ounce container strawberries, hulled**
- **2 tablespoons sugar**

CARAMEL CREAM

- **6 tablespoons plus ¾ cup chilled heavy whipping cream**
- **2½ teaspoons instant espresso powder**
- **¾ cup sugar**
- **½ cup water**
- **6 large fresh strawberries, thinly sliced**
- **Powdered sugar (for dusting)**

HAZELNUT MERINGUES/ Preheat oven to 275°F. Line baking sheet with parchment paper. Using electric mixer, beat egg whites in large bowl until foamy. Gradually beat in sugar; beat until very thick and shiny, about 4 minutes. Fold in hazelnuts.

Spoon slightly rounded tablespoonfuls meringue onto prepared baking sheet, spacing 1 to 1½ inches apart and forming 18 meringues total. Using back of spoon, spread each into 2½-inch round. Bake until meringues are crisp and almost dry, about 1 hour. Cool completely (meringues will dry as they cool). **DO AHEAD** Can be made 2 days ahead. Store airtight at room temperature.

STRAWBERRY COULIS/ Puree strawberries and sugar in processor. Strain into small bowl. **DO AHEAD** Can be made 1 day ahead. Cover and refrigerate.

CARAMEL CREAM/ Stir 6 tablespoons cream and instant espresso powder in small bowl to dissolve. Stir sugar and ½ cup water in heavy medium saucepan over medium heat until sugar dissolves. Increase heat and boil without stirring until syrup is deep amber color, occasionally swirling pan and brushing down sides with wet pastry brush, about 10 minutes. Remove syrup from heat. Stir in espresso cream mixture. Cool to room temperature.

Using electric mixer, beat remaining ¾ cup cream in medium bowl until peaks form. Fold whipped cream into cooled espresso caramel. **DO AHEAD** Caramel cream can be made 1 day ahead. Cover and chill.

Spoon 1 tablespoon caramel cream into center of each of 6 plates. Top each with 1 meringue. Spoon 2 tablespoons caramel cream atop meringue, then top each with 2 or 3 strawberry slices. Repeat layering once with meringues, caramel cream, and strawberry slices. Top with remaining meringues. Let stand 5 minutes.

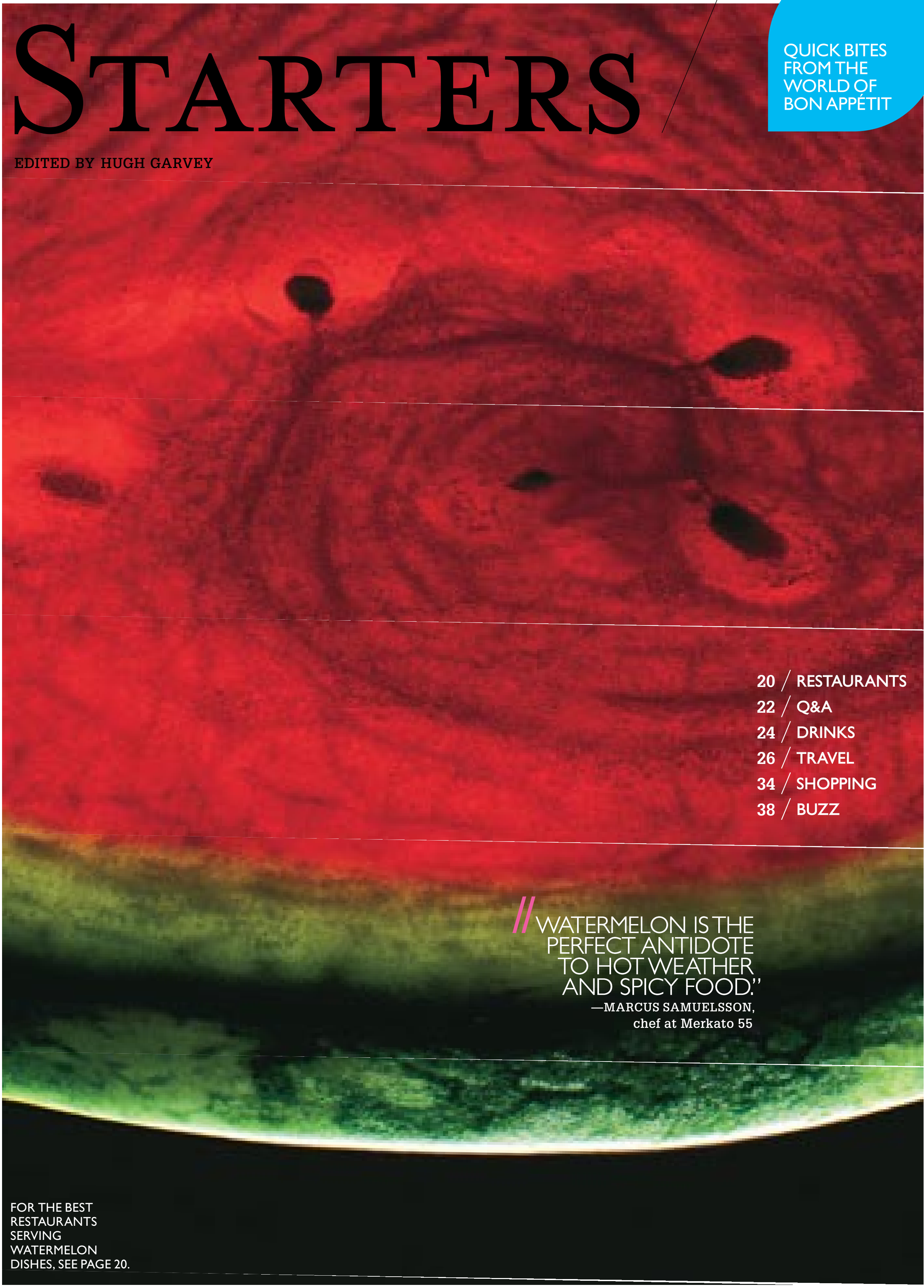
Dust with powdered sugar and spoon strawberry coulis around.

—Compiled by Diane Chang and Janet Taylor McCracken

STARTERS

QUICK BITES FROM THE WORLD OF BON APPÉTIT

EDITED BY HUGH GARVEY



"WATERMELON IS THE PERFECT ANTIDOTE TO HOT WEATHER AND SPICY FOOD."
—MARCUS SAMUELSSON, chef at Merkato 55

FOR THE BEST RESTAURANTS SERVING WATERMELON DISHES, SEE PAGE 20.

PHOTOGRAPHY BY NIGEL COX/

the hot 10/

sandwich shops

A perfect sandwich, though hard to find, can be a transcendent food experience. If you know where to look, you'll discover delis and food shops serving sandwiches with the pedigree of a four-star meal.



1/ goose the market/ INDIANAPOLIS/
The Goose, an old-school neighborhood market, features a small but smart selection of sandwiches. The Batali (named for Armandino Batali, *salumi* maker and Mario's father) is a standout Italian sandwich with *coppa, soppressata, capocollo,* provolone cheese, and tomato preserves./ *2503 N. Delaware St.; 317-924-4944; goosethemarket.com*

2/ neal's deli/ CARRBORO, NORTH CAROLINA/
At this new operation from Matt and Sheila Neal (he's the son of legendary chef Bill Neal), the pastrami and corned beef are house-made, as is the smoked turkey served with avocado salsa, bacon, and mayo on rustic white bread./ *100 E. Main St., Ste. C; 919-967-2185; nealsdeli.com*

3/ ted's butcherblock/ CHARLESTON, SOUTH CAROLINA/
This butcher shop also happens to make the city's best deli sandwiches. Every month, a different artisanal bacon is featured on the popular BLT. Wagyu beef, caramelized onions, mushrooms, and blue cheese garlic aioli add up to a panini you certainly will not find in Italy./ *334 E. Bay St.; 843-577-0094; tedsbutcherblock.com*

4/ be'wiched/ MINNEAPOLIS/
At this charming Warehouse District shop, sandwiches (tuna confit on focaccia with olive, cucumber, and preserved lemon) and salads (coleslaw with organic carrots and sugar-parsley dressing) include sustainable ingredients whenever possible./ *800 Washington Ave. N.; 612-767-4330; bewicheddeli.com*

5/ all star sandwich bar/ CAMBRIDGE, MASSACHUSETTS/
The latest from chef-restaurateur Chris Schlesinger of Cambridge's famed East Coast Grill & Raw Bar, this unpretentious 40-seat ode to the sandwich features a roster of regional specialties, including beef on weck (roast beef on a roll) from Buffalo, muffuletta from New Orleans, and pulled pork from North Carolina./ *1245 Cambridge St.; 617-868-3065; allstarsandwichbar.com*

6/ baguette box/ SEATTLE/
The two locations of Baguette Box—one in Seattle's Capitol Hill neighborhood and another in Fremont—serve multi-culti subs like crispy drunken chicken, lemongrass steak, and grilled chorizo./ *1203 Pine St., 206-332-0220; 626 N. 34th St., 206-632-1511; baguettebox.com*

7/ kenny & zuke's delicatessen/ PORTLAND, OREGON/
This Jewish-style deli has a reverence for all the classics—pastrami on rye, chopped liver, chicken soup with matzo balls, and even egg creams./ *1038 SW Stark St.; 503-222-3354; kennyandzukes.com*

8/ dogwood deli/ BALTIMORE/
The sandwiches at the tiny upstairs counter are the main draw. In summer, we like the lemony albacore and dill salad on marble rye./ *911 W. 36th St.; 410-889-0952; dogwooddeli.com*

9/ st. james cheese company/ NEW ORLEANS/
NOLA's famous po'boys and muffulettas aren't the only sandwiches in town, thanks to the offerings at this cheese-driven specialty store. The Gruyère cheese and caramelized onion confit on grilled multi-grain bread is the grilled cheese we wish we'd grown up on./ *5004 Prytania St.; 504-899-4737; stjamescheese.com*

10/ gateway market & café/ DES MOINES/
This sleek, upscale market from chef George Formaro houses a smart café. At breakfast, the best bet is the fried-egg sandwich with Niman Ranch ham and cheddar cheese on griddled ciabatta. For lunch, go with the burger made from Formaro's blend of beef brisket and chuck./ *2002 Woodland Ave.; 515-243-1754; gatewaymarket.com*

~ANDREW KNOWLTON



in ingredient/

WATERMELON

Watermelon, that picnic mainstay, has become the darling of chefs, who play with its subtle sweetness (in sorbets and cocktails) and savory possibilities (grilled and in salads). "Watermelon is the perfect antidote to hot weather and spicy food," says chef Marcus Samuelsson, who works it into dishes at his new African-inspired Merkato 55 in Manhattan. Here's where to taste new ways with watermelon around the country: NEW YORK/ Chile and watermelon *sambal* at MERKATO 55; *212-255-8555; merkato55.com*... WEST CHESTER, PENNSYLVANIA/ Braised pork belly sandwich with tomato confit and pickled watermelon rind at BLUE PEAR BISTRO; *610-399-9812; bluepearbistro.com*... NEW ORLEANS/ Spicy grilled pork ribs with watermelon pickle at COCHON; *504-588-2123; cochonrestaurant.com*... LITTLE ROCK, ARKANSAS/ Watermelon bruschetta with pecorino at ASHLEY'S; *501-370-7011; capitalhotel.com* —A.K.

FROM TOP: ROBBIE McCLARAN; NIGEL COX

EXPERT ADVICE FROM/

the greenmarket guru

PETER HOFFMAN

Chef-owner, Savoy (70 Prince Street, New York; 212-219-8570; savoynyc.com) and Back Forty (190 Avenue B, New York; 212-388-1990; backfortynyc.com)

Spend a morning at New York's Union Square Greenmarket and you'll probably spot Hoffman. He's the guy piling bags of carrots and corn into his custom-built shopping-cart-cum-bicycle. He's been at it for 27 years, has helped establish New York's modern Greenmarkets, and is on the board of Chefs Collaborative, which encourages restaurants to make sustainable food choices. Here, Hoffman reveals how to get the most out of your market.

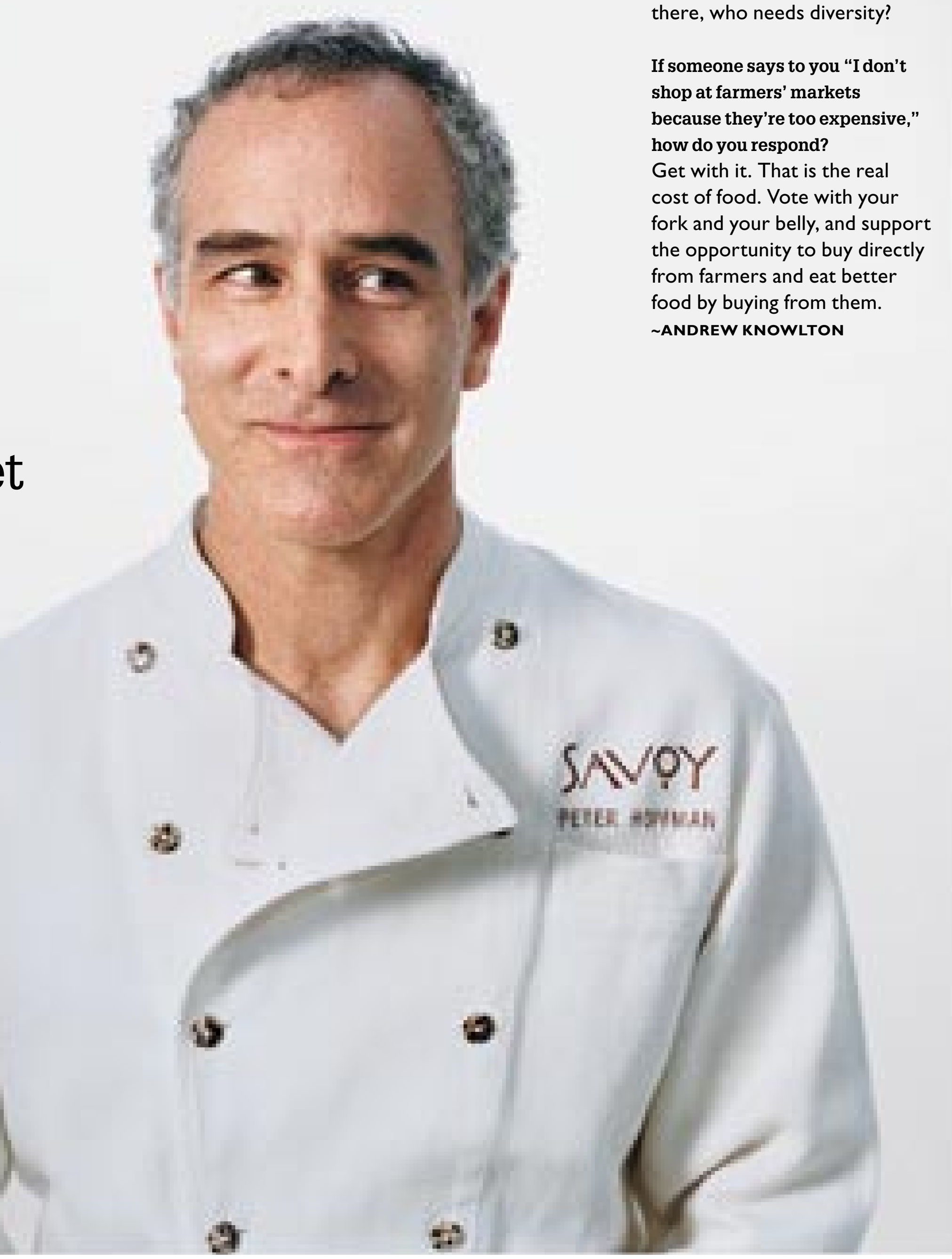
What's your strategy when you hit the market?
I do a complete walk-through before shopping because invariably, when I don't, I find a better product around the corner that I've already purchased. It also reveals what's available that day and what the scarce items are that need to be purchased immediately.

What's your rule when it comes to sampling?
I always taste in the market. A bean is not a bean is not a bean, and its flavor, its sweetness, or its tenderness can only be determined by sampling. You don't need permission to sample small items like beans or strawberries, which we buy in quantity. For larger items like apples or apricots, you should always get permission from the farmer.

Why should Americans support local farmers' markets?
Buying from local farmers is about getting off the grid—not the power grid, but the food-system grid. Money stays local, our outlying regions can remain agriculturally productive, and the landscape is preserved. The food tastes better because it hasn't traveled as far and is fresher.

What's the single most important thing to look for in a good farmers' market?
Great taste. Whether there are only a handful of farmers or 200, the reason to be there is the chance to source superior ingredients. Diversity keeps us energized and stimulated as cooks, but if the taste isn't there, who needs diversity?

If someone says to you "I don't shop at farmers' markets because they're too expensive," how do you respond?
Get with it. That is the real cost of food. Vote with your fork and your belly, and support the opportunity to buy directly from farmers and eat better food by buying from them.
—ANDREW KNOWLTON



GROOMING BY SHAWNELLE PRESTIDGE AT WALTER SCHUPFER MANAGEMENT

PHOTOGRAPHY BY CHRIS BUCK/

STARTERS / *drinks*



the mix/

GOOMBAY SMASH

Nothing says summer like this potent tropical cocktail from the PINK SANDS resort in the Bahamas.

MAKES 2

Ice cubes
- 6 *tablespoons pineapple juice*
- ¼ *cup orange juice*
- ¼ *cup Malibu rum or other coconut-flavored rum*
- 2 *tablespoons light rum*
- 2 *tablespoons gold rum*
- 2 *tablespoons dark rum*
- 2 *pineapple wedges*
- 2 *orange slices*

Fill cocktail shaker with ice; add pineapple juice, orange juice, and all rum. Cover and shake until very cold. Fill 2 short glasses with ice. Strain cocktail mixture over, dividing equally. Garnish with pineapple wedges and orange slices.

the sipping news/

SAUVIGNON BLANC

Whether it's from France, California, New Zealand, or beyond, wine made from the Sauvignon Blanc grape is refreshing with its crisp acidity and bright flavors that are perfect for summer. Here are five of our favorites.
—Heather John



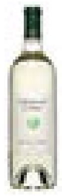
Kingston Family Vineyards 2007 "Cariblanco" Sauvignon Blanc
CHILE
Lemon and grapefruit flavors with pleasant acidity.
$16



Kim Crawford 2007 Marlborough Sauvignon Blanc
NEW ZEALAND
Tropical fruit flavors with herbal notes.
$17



Hanna 2007 Russian River Valley Sauvignon Blanc
Grassy notes with hints of pear, grapefruit, and lime.
$18



Cakebread Cellars 2007 Sauvignon Blanc
NAPA VALLEY
Loaded with grapefruit, kiwi, and citrus flavors.
$24



Lucien Crochet 2006 Sancerre
FRANCE
Luscious pear flavors balanced by minerality with a nutty finish.
$25

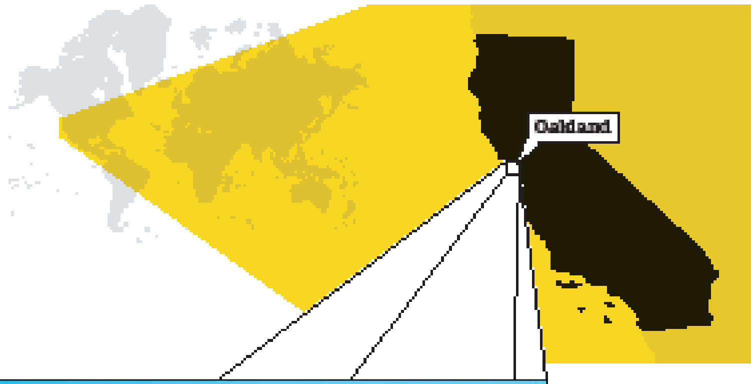
hot trend/

FINE WINE ON THE HIGH SEAS

Wine lovers are taking to the high seas with cruises geared toward wine destinations and education. Those who travel to Melbourne, Australia, aboard PRINCESS CRUISES (*princess.com*) can take a horseback ride through the Chardonnay and Pinot Noir vineyards of Mornington Peninsula. Stops along the way include a lunch and wine tasting at T'Gallant winery, as well as a visit to Maritime Estate, a family-run boutique vineyard. CELEBRITY CRUISES (*celebritycruises.com*) offers similar onshore excursions on the Canary Islands, with tastings at two local wineries, Bodegas El Grifo and Bodega La Geria; guests visiting the Greek island of Santorini are offered a tour and tasting at Santo Winery. Onboard activities include a wine appreciation seminar that caters to neophyte tasters, a sommelier-led wine and food pairing, and a mini wine festival featuring samples from regional producers. SILVERSEA CRUISES (*silversea.com*) pours it on with 14 new sails dedicated to food and wine. *—Kat Odell*

CLOCKWISE FROM FAR LEFT: NIGEL COX; CNP DIGITAL STUDIO (5)

FOR MORE DETAILS, SEE SOURCEBOOK.



NAVIGATOR/

oakland

Fifteen minutes from the fine-dining mecca of San Francisco and Berkeley's "Gourmet Ghetto," Oakland offers flavors all its own. Chic boutiques are cropping up next to ethnic shops, art galleries are showcasing local talent, and young restaurateurs are laying down roots. There are plenty of reasons to visit in the summer, whether you take a stroll around glittering Lake Merritt or join the throngs of gallery-goers at the monthly Art Murmur. And the weather is more pleasant than that of its neighbor across the bay, which means superior alfresco dining.

~ANDREA ARRIA-DEVOE



In the center of Oakland, Lake Merritt shimmers at dusk.

1 G.B. Ratto & Co. International Grocers
Since 1897 this well-loved gourmet deli has supplied the city with made-to-order sandwiches, a wide selection of cheeses, and imported oils and spices. The family-run institution beams with charm, from the wooden bins filled with dried beans to the mismatched vintage chairs and tables in the back./ *821 Washington Street; 510-832-6503; rattos.com*

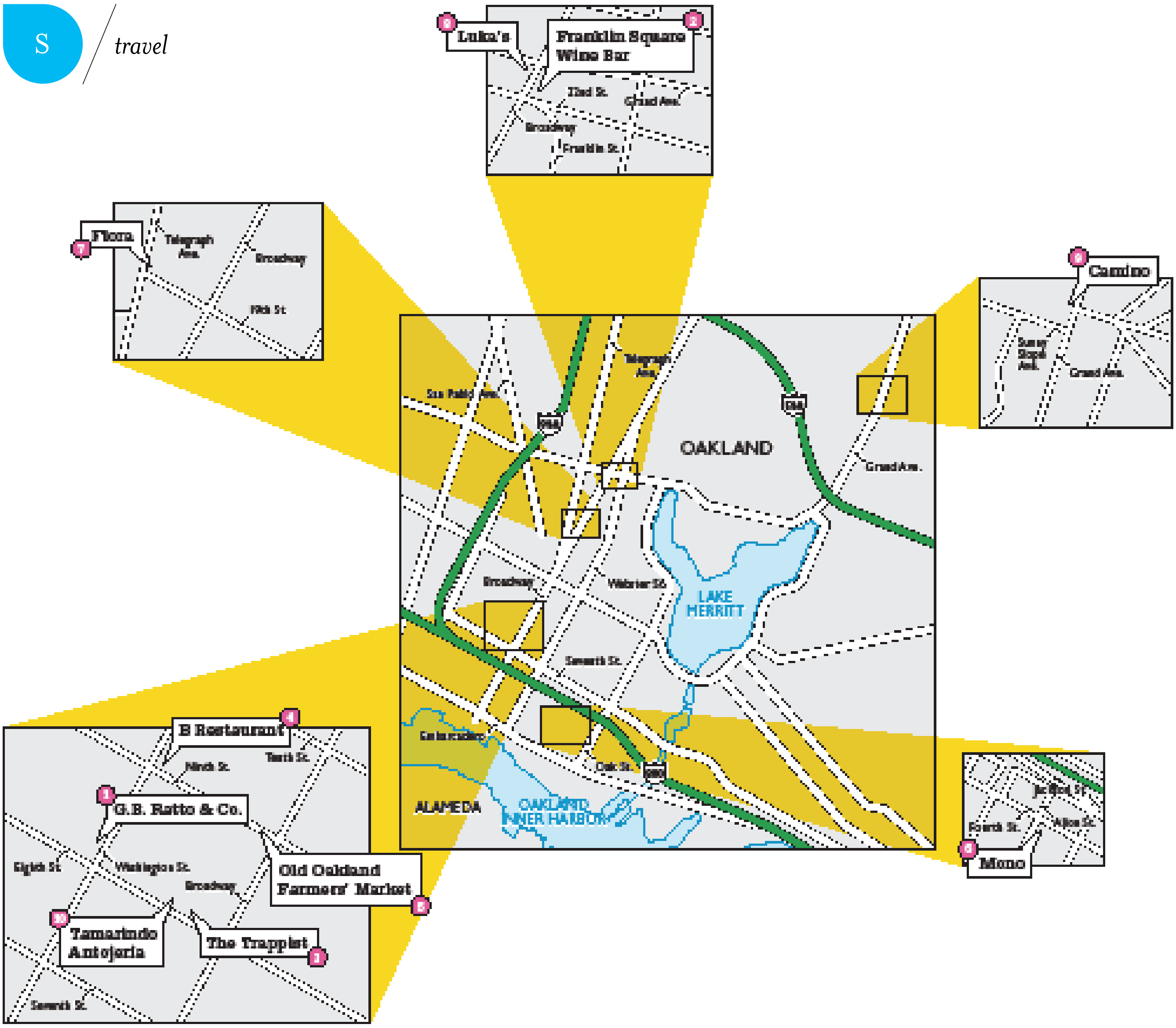
2 Franklin Square Wine Bar
This petite, sophisticated sibling of Luka's Taproom across the street is a mellow spot for wines by the glass or bottles paired with French-inspired small plates, like house-made *boudin blanc* with mustard and lentils. Local winemaker dinners and beautification of the square are part of owner Rick Mitchell's quiet mission to grow the neighborhood./ *2212 Broadway; 510-251-0100; fswinebar.com*

3 The Trappist
Aaron Porter and Chuck Stilphen spared no detail when they re-created the old-world interior of a pint-size Belgian pub. But the more than 120 hard-to-procure bottled beers steal the show. The owners' die-hard commitment to serving beer at the correct temperature and in the right glass suits savvy ale drinkers just fine./ *460 Eighth Street; 510-238-8900; thetrappist.com*

4 B Restaurant
In this beautiful space, sweeping 12-foot windows offer stunning views of the street outside. Executive chef Saman Javid gets creative with seasonal ingredients, adding slow-cooked watermelon radishes and leeks to Thai snapper and "noodles" of fresh local squid./ *499 Ninth Street; 510-251-8770; boakland.com*

5 Old Oakland Farmers' Market
This vibrant farmers' market (open only on Fridays) is a culinary United Nations. Bordering Chinatown, the market shines with fresh produce—from seasonal standards to more exotic ethnic herbs and vegetables—as well as delicious prepared foods like tamales, falafel, and Afghani *bolanis*./ *Ninth Street between Broadway and Clay Street; urbanvillageonline.com* / ▸▸

FROM TOP: ILLUSTRATION BY ALAN KIKUCHI; AYA BRACKETT



6 Mono
Executive chef Todd Wilson lives and works in Jack London Square and offers his neighbors an industrial-chic spot to commune over artisanal cheese, *crudo*, and elegant, farm-friendly shared plates like grilled Castroville artichokes, red miso lamb chops, and pan-seared day boat scallops dressed with Meyer lemon-mint pesto. Chocoholics will want to dive into the chocolate parfait peppered with cocoa nibs and topped with rich brownie bites./ *247 Fourth Street; 510-834-0260; monorestaurant.com*

7 Flora
Thomas Schnetz and Dona Savitsky restored this former floral depot to its original Art Deco glory. Play Sam Spade at the gleaming bar and order a classic cocktail, like the Corpse Reviver #2, then soak it up with Flora's twists on American comfort fare./ *1900 Telegraph Avenue; 510-286-0100*

8 Luka's Taproom & Lounge
This beer hall-turned-American brasserie is Oakland's version of Cheers. Well-inked bartenders pour Belgian drafts and stiff drinks for a diverse crowd: young, old, black, white, Asian, and Latino. Nothing competes with the Niman Ranch burger and Belgian-style fries, although rib-sticking mac and cheese and platters of oysters come close./ *2221 Broadway; 510-451-4677; lukasoakland.com*

9 Camino
Allison Hopelain and Chez Panisse alum Russell Moore brought the countryside to the Grand Lake neighborhood with their long-anticipated debut. In the back of the dining room, lamb's leg *à la ficelle* and house-made sausages hang before a massive stone fireplace./ *3917 Grand Avenue; 510-547-5035; caminorestaurant.com*

10 Tamarindo Antojeria
Chef Gloria Dominguez's ingredient-driven Mexican cuisine offers an upscale alternative to taco-truck fare. The cozy, urban *campo* decor and down-home service encourage the sharing of *antojitos,* or "small cravings." Bite-size trios of *empanaditas, sopecitos,* and *tostaditas* go down quickly and easily with signature tamarind Margaritas./ *468 Eighth Street; 510-444-1944; tamarindoantojeria.com* /■



FROM TOP: Camino restaurant; Tamarindo's *chile en nogada;* eating alfresco at G.B. Ratto.

FROM TOP: ILLUSTRATION BY ALAN KIKUCHI; AYA BRACKETT; CEDRIC GLASIER; AYA BRACKETT

STARTERS / *shopping*



WHY WE LOVE/

heath's picnic bag

A chic tote filled with our favorite ceramics takes outdoor dining to stylish new heights

FORM AND FUNCTION/ The unique design features a protective caddy that holds two bowls, plates, and cups, as well as a loop to secure a bottle of wine and a pocket for flatware.

CERAMICS WITH A CONSCIENCE/ Each piece of Heathware is handcrafted locally in the company's Sausalito factory and proudly made with American clay, which speaks to Heath's holistic and socially responsible approach.

PICNIC POSH/ Heath Ceramics collaborated with bag designer Sherry Stein in Santa Fe to create this gorgeous canvas-and-suede tote, available in either persimmon (shown) or olive.

FOR THE PAST 60 YEARS, Heath Ceramics in Sausalito, California, has been turning out handcrafted tableware and tile in sumptuous organic colors and glazes and is one of the few remaining midcentury American potteries still in operation. Founder Edith Heath built the company on social values that are alive and well today, such as local manufacturing and strict environmental standards, to produce simple, functional pieces that have a connection with the community. Which is why the company calls itself the "farmers' market option for dinnerware and tile." *Picnic bag includes a protective caddy and two bowls, plates, and cups, $548; 415-332-3732; heathceramics.com* ~HEATHER JOHN

PHOTOGRAPHY BY NIGEL COX/

THE LIST/

what to buy now



Conversation Starters / $25

The key to a great party is lively conversation. This set helps out, with 135 cards featuring foodie icebreakers, such as "Which food are you embarrassed to admit you like?" *Table Topics Gourmet Edition; loftparty.com*



Cotton T-Shirt / $28

Who says you can't have your ice cream and eat it too? This 100 percent cotton T-shirt keeps you cool and lasts long after your sundae has melted away. *"Ice Cream" cotton T-shirt; poketo.com*



Dipping Bowl / $14

The unique marble-like pattern is created with hand-poured colored glazes. Made in Italy, the diminutive 2½-inch-diameter terra-cotta bowl is perfect for holding sauces. *"Marble" dipping bowl; vietri.com for stores*



Spice Mix / $7

Inspired by the flavors of Morocco, this subtle blend has 15 spices, including Spanish paprika and cumin. It gives a sophisticated spin to meat and seafood. *Moroccan Cooking Spice & Rub; dulcetcuisine.com*



Roadhouse Plates / $36 for 4

Great for backyard entertaining, these large 11-inch melamine plates are designed with images of real U.S. roadside restaurant signs. *"Roadside Signs" plates by Bob's Your Uncle; velocityartanddesign.com*



Felt Wine Bag / $118

Fashioned from two pieces of thick, cushiony merino wool felt, this soft tote holds two bottles. Sturdy leather straps are stitched along the sides to give it a smart, tidy finish. *"Duo" wine tote in pistachio by Gräf & Lantz; fitzsu.com*



Porcelain Fondue Set / $55

This modern fondue set comes complete with two forks, a tray with a lip, an insulated cup, and a candleholder for a tea light. It's a chic way to enjoy dessert for two. *Chocolate fondue set by Menu; speranzaonline.com*



Nesting Baskets / $16 for 3

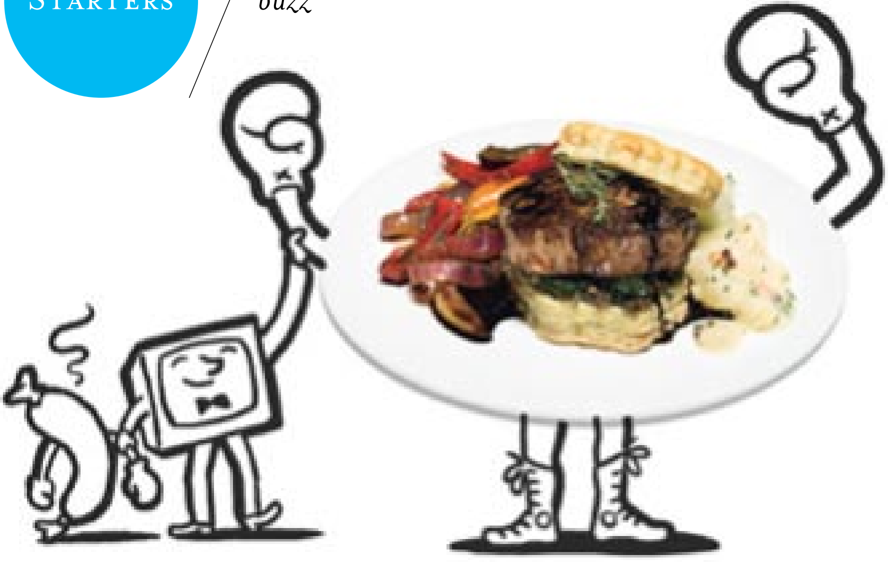
Made from woven bamboo, these baskets are lightweight yet strong. Fill them with anything from fresh fruit to bread, and use them to brighten your table. *Double-wall oval nesting baskets; bambuhome.com*



Artisanal Ice Cream / $9 each

One spoonful of handmade ice cream from L.A.-based Carmela Ice Cream, and you might not be able to resist finishing off the pint. We love the dreamy sea salt caramel flavor. *carmelaicecream.com* **~ELISA HUANG**

PHOTOGRAPHY BY CNP DIGITAL STUDIO; PRODUCED BY KIM WONG



TELEVISION/

food fight

Ever wonder what it takes to create a delicious *Bon Appétit* recipe? The six remaining contestants on *The Next Food Network Star* got a crash course during the recent "Enticing and Easy with *Bon Appétit*" challenge (tune in July 27 to see the finale). Charged with modernizing a classic dish, winning pair **Kelsey Nixon** and **Shane Lyons** beat out their competition—the opposing teams served up Turducken and coq au vin—by reinventing beef Wellington. Pan-searing (instead of slow-roasting) the beef and placing it atop purchased pastry (instead of wrapping it in hand-rolled dough) packs maximum flavor with minimum stress. ~ELISA HUANG

"no nightmare" beef wellington

6 SERVINGS/ *Pâté can be found in the deli section of many supermarkets and at specialty foods stores.*

- **1 cup balsamic vinegar**
- **1 cup dry red wine**
- **½ cup sugar**
- **1½ pounds sliced button mushrooms**
- **3 tablespoons butter, divided**
- **¼ cup duck or goose liver pâté**
- **1 tablespoon chopped fresh thyme plus 6 sprigs for garnish**
- **6 frozen puff pastry shells (one 10-ounce package)**
- **1 tablespoon canola oil**
- **6 4-ounce filet mignon steaks**
- **Coarse kosher salt**
- **2 5-ounce bags fresh baby spinach**
- **Balsamic Roasted Vegetables (see recipe)**
- **Creamed Onions with Bacon and Herbs (see recipe)**

Bring first 3 ingredients to boil in heavy medium saucepan over high heat, stirring to dissolve sugar. Reduce heat to medium-high and boil until reduced to ¾ cup, about 14 minutes. DO AHEAD Sauce can be made 5 days ahead. Cover and chill.

Using on/off turns and working in 2 batches, finely chop mushrooms in processor. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add mushrooms and sprinkle with salt. Cook until almost all liquid evaporates, stirring often, about 10 minutes. Add pâté and chopped thyme; stir to blend. Season to taste with salt and pepper. DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

Preheat oven to 400°F. Place pastry shells on baking sheet, spacing 1 inch apart. Bake until puffed and deep golden brown, about 23 minutes. Cool.

Heat oil in heavy large skillet over medium-high heat. Sprinkle steaks generously with coarse salt and pepper. Cook steaks until browned and cooked to desired doneness, about 4 minutes per side for medium-rare. Transfer to plate; let rest 10 minutes.

Melt remaining 1 tablespoon butter in heavy large pot over medium heat. Add spinach, sprinkle with salt and pepper, and toss just until spinach wilts, about 3 minutes.

Rewarm sauce and mushroom mixture. Halve puff pastry shells horizontally. Place 1 pastry shell bottom on each of 6 plates. Top with rounded tablespoon mushroom mixture. Divide spinach among shells, then top with steak. Place thyme sprig atop each steak. Drizzle sauce around and over steak. Prop pastry shell top alongside. Spoon Balsamic Roasted Vegetables and Creamed Onions with Bacon and Herbs alongside and serve.

balsamic roasted vegetables

6 SERVINGS

- **2 tablespoons balsamic vinegar**
- **1 teaspoon Dijon mustard**
- **½ cup extra-virgin olive oil**
- **3 garlic cloves, pressed**
- **2 teaspoons finely chopped fresh thyme**
- **1 teaspoon finely chopped fresh basil**
- **2 large red onions, halved, thinly sliced**
- **1 yellow bell pepper, cut into ½-inch-wide strips**
- **1 red bell pepper, cut into ½-inch-wide strips**
- **1 orange bell pepper, cut into ½-inch-wide strips**
- **1 1-pound eggplant, quartered lengthwise, cut crosswise into ½-inch slices**
- **½ pound yellow squash (about 2 medium), cut into ⅓-inch-thick rounds**
- **½ pound zucchini (about 2 medium), cut into ⅓-inch-thick rounds**
- **Coarse kosher salt**

Whisk vinegar and mustard in medium bowl. Gradually whisk in oil. Stir in garlic, thyme, and basil. Season to taste with salt and pepper. DO AHEAD Dressing can be made 1 day ahead. Cover and chill.

Preheat oven to 450°F. Toss onions and next 6 ingredients in large bowl; sprinkle with coarse salt and pepper. Add dressing; toss to coat. Divide between 2 large rimmed baking sheets. Roast until vegetables are tender and slightly brown around edges, about 35 minutes.

creamed onions with bacon and herbs

6 SERVINGS

- **3 slices thick-cut applewood-smoked bacon, chopped**
- **½ cup dry white wine**
- **3 9-ounce boxes frozen creamed pearl onions**
- **3 tablespoons chopped assorted fresh herbs (such as parsley, chives, tarragon, and chervil)**

Cook bacon in heavy large skillet over medium heat until crisp. Using slotted spoon, transfer bacon to paper towels. Pour off drippings. Heat same skillet over medium heat. Add wine; simmer 30 seconds. Add onions and cook until sauce melts and onions are heated through, about 5 minutes. Stir in herbs and bacon. Season to taste with salt and pepper. /■

ILLUSTRATION BY CHRISTOPH NIEMANN/ PHOTOGRAPHY BY TOM SCHIERLITZ/

fast *easy* fresh

quick dishes for every-night cooking from the BON APPÉTIT *test kitchen*

RECIPES BY LENA CEDERHAM BIRNBAUM, JANET TAYLOR McCRACKEN, SELMA BROWN MORROW, AND SARAH TENAGLIA



grilled steak sandwich p. 44

PHOTOGRAPHY BY SANG AN/

GOOD TO KNOW Eating **CORN** (below) is good for your cardiovascular and lung health. It may also help maintain your memory as you age./ Just a half cup of **EDAMAME** (in the chicken with *skordalia*) has about as much fiber as four slices of whole wheat bread. It contains almost as much iron as a four-ounce chicken breast./



GRILLED CORN WITH HOISIN

grilled corn with hoisin-orange butter

PREP: 20 MINUTES/ **TOTAL:** 20 MINUTES/ 6 SERVINGS

Hoisin—a Chinese soybean- and chili-based sauce—adds a bit of spicy-sweet flavor to the corn.

- **4 tablespoons butter, room temperature**
- **1 tablespoon hoisin sauce***
- **2½ teaspoons finely grated orange peel**
- **¾ teaspoon chili-garlic sauce***
- **6 ears of white corn, husked, rinsed**
- **Chopped fresh cilantro**

Prepare barbecue (medium-high heat). Mix first 4 ingredients in small bowl to blend. Season with salt and pepper.

Grill corn until beginning to soften, turning occasionally, about 5 minutes. Brush all over with hoisin butter; continue to grill until corn is tender, brushing occasionally with more hoisin butter, about 5 minutes longer. Transfer to platter; brush with more hoisin butter. Sprinkle with cilantro; serve.

*/ Available in the Asian foods section of many supermarkets and at Asian markets.

grilled steak sandwiches with marinated watercress, onion, and tomato salad

PREP: 50 MINUTES/ **TOTAL:** 50 MINUTES/ 6 SERVINGS

A popular cut in the West, tri-tip is also called "triangle roast." It comes from the bottom sirloin.

- **½ cup olive oil**
- **6 tablespoons white balsamic vinegar**
- **1¾ teaspoons dry mustard, divided**
- **1 tablespoon dark brown sugar**
- **1 2-pound well-trimmed tri-tip beef roast**
- **4 large plum tomatoes, very thinly sliced**
- **1 bunch watercress, stems trimmed**
- **½ white onion, very thinly sliced**
- **6 5-inch pieces French baguette, cut horizontally almost in half, opened flat**

Prepare barbecue (medium-high heat). Whisk oil, vinegar, and ¾ teaspoon mustard in large bowl. Season dressing with salt and pepper. Transfer 2 tablespoons dressing to small bowl; whisk in sugar and 1 teaspoon mustard. Sprinkle beef all over with salt and pepper, then top with mixture from small bowl.

Grill beef until thermometer inserted into thickest part registers 120°F to 125°F for rare, turning occasionally, about 30 minutes. Place on cutting board; let rest 10 minutes. Cut very thinly across grain.

Meanwhile, add tomatoes, watercress, and onion to dressing in large bowl. Marinate while beef grills, tossing occasionally. Grill bread, cut side down, until just crusty, about 3 minutes; place on plates, grilled side up.

Arrange beef slices over bread. Using tongs and draining slightly, top with salad.

grilled chicken with edamame skordalia

PREP: 25 MINUTES/ **TOTAL:** 25 MINUTES/ 4 SERVINGS

Soybeans replace potatoes in this clever take on skordalia *(a garlicky Greek dip). It's perfect with the grilled chicken.*

- **1 16-ounce bag frozen shelled edamame (soybeans)**
- **½ cup coarsely chopped fresh basil**
- **⅓ cup extra-virgin olive oil plus additional for brushing**
- **3 garlic cloves, peeled**
- **6 tablespoons freshly grated Parmesan cheese**
- **2 tablespoons fresh lemon juice**
- **4 large skinless boneless chicken breast halves**

Cook frozen edamame in large saucepan of boiling salted water until just tender, about 10 minutes. Drain, reserving 1 cup cooking liquid for skordalia.

Meanwhile, combine basil, ⅓ cup oil, and garlic in processor; blend until basil and garlic are finely chopped. Transfer 2 tablespoons basil oil to small bowl and reserve.

Add edamame, ½ cup reserved cooking liquid, Parmesan, and lemon juice to remaining basil oil in processor; puree until mixture is almost smooth, adding more cooking liquid by tablespoonfuls if mixture is dry. Season generously with salt and pepper. Set skordalia aside.

Prepare barbecue (medium-high heat). Brush grill with oil. Brush chicken breasts on both sides with reserved basil oil; sprinkle with salt and pepper. Grill until chicken is just cooked through, about 6 minutes per side. Slice chicken breasts crosswise.

Spoon warm or room-temperature skordalia onto 4 plates. Top with chicken.

The **GRILLED SHRIMP WITH TZATZIKI** makes for an excellent low-calorie main course./ **PEACHES** (in the shortcakes) can aid digestion and may help improve your skin and complexion.

shrimp skewers with tzatziki, spinach, and feta

PREP: 30 MINUTES/ **TOTAL:** 30 MINUTES/ 4 SERVINGS

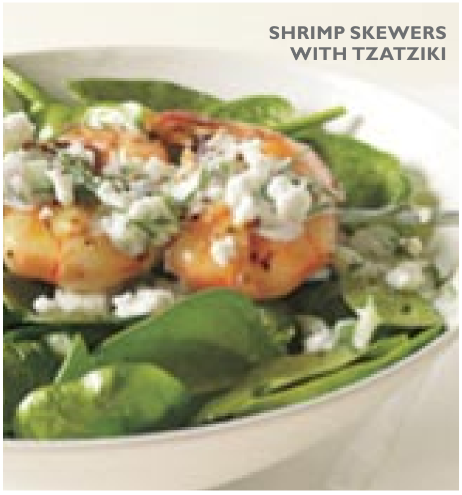
Tzatziki *is a popular Greek sauce made from yogurt, cucumbers, garlic, and dill. Here we've subbed in shallots for garlic and used it to top skewers of shrimp. Serve any leftovers with pita chips, as a substitute for mayo on roast chicken sandwiches, or as a sauce for grilled lamb.*

- **1 cup Greek-style (2% or nonfat) yogurt***
- **1 cup ¼-inch cubes English hothouse cucumber**
- **3 tablespoons chopped fresh dill**
- **2 tablespoons fresh lemon juice plus additional for drizzling**
- **2 tablespoons chopped shallots**
- **1¼ teaspoons aniseed, finely crushed, divided**
- **Olive oil (for brushing and drizzling)**
- **1 pound uncooked large shrimp, peeled, deveined, tails left intact**
- **8 cups baby spinach leaves**
- **¾ cup crumbled feta cheese**

Mix Greek-style yogurt, cucumber, dill, 2 tablespoons lemon juice, shallots, and ¾ teaspoon crushed aniseed in small bowl; season tzatziki generously with salt and pepper. Chill.

Prepare barbecue (medium-high heat). Brush grill with oil. Thread shrimp onto 4 metal skewers. Brush shrimp all over with olive oil; sprinkle with salt, pepper, and remaining ½ teaspoon crushed aniseed. Grill just until shrimp are opaque in center, about 3 minutes per side. Divide spinach among 4 plates; drizzle lightly with additional lemon juice and olive oil. Top each with 1 shrimp skewer. Spoon tzatziki over shrimp; sprinkle with feta cheese and serve.

*/ A thick yogurt; sold at some supermarkets and at specialty foods stores (such as Trader Joe's and Whole Foods markets) and Greek markets. If unavailable, place plain yogurt in cheesecloth-lined strainer set over large bowl. Cover and chill overnight to drain.


SHRIMP SKEWERS WITH TZATZIKI

fresh peach and ginger-cream shortcakes

PREP: 30 MINUTES/ **TOTAL:** 1 HOUR 10 MINUTES (INCLUDES BAKING AND COOLING TIME)/ 6 SERVINGS

The rich and tender biscuits would also be great with plums or blackberries. Rinse and wipe off any fuzz from peaches before using.

- **2 cups all purpose flour**
- **13 tablespoons sugar, divided**
- **1 tablespoon baking powder**
- **½ cup (1 stick) chilled salted butter, diced**
- **½ cup finely chopped crystallized ginger, divided**
- **½ cup ginger ale**
- **3 tablespoons plus 1¼ cups chilled heavy whipping cream, divided**
- **4 large peaches, halved, thinly sliced**

Preheat oven to 400°F. Line baking sheet with parchment paper. Whisk flour, 6 tablespoons sugar, and baking powder in large bowl. Add butter; rub in with fingertips until very coarse meal forms (oatmeal-size flakes). Mix in ¼ cup chopped ginger. Add ginger ale and 2 tablespoons cream. Toss until moist clumps form. Gather dough into 7-inch log. Cut crosswise into 6 equal rounds. Place on sheet, spaced apart. Shape each into 2½-inch-diameter round. Mix 1 tablespoon cream and 1 tablespoon sugar in small bowl; brush over top and sides of shortcakes.

Bake shortcakes until golden and tester inserted into center comes out clean, 20 to 22 minutes. Cool on sheet.

Meanwhile, toss peaches in large bowl with 4 tablespoons sugar and remaining ¼ cup chopped ginger. Whisk remaining 1¼ cups cream and 2 tablespoons sugar in medium bowl to peaks.

Halve shortcakes horizontally. Place bottoms on plates. Top each with peaches, whipped cream, and shortcake top. /▸▸


PEACH AND GINGER SHORTCAKES

GOOD TO KNOW When using **ORANGE ZEST** (as in the chocolate-toffee bites below), buy organic: Pesticide residue can exist on the peel of non-organic oranges. The **CRAB HUSH PUPPIES** are high in fiber. They also contain **YELLOW CURRY POWDER**, which (thanks to the turmeric) is a good source of antioxidants.



POACHED EGGS OVER BRIOCHE



CHOCOLATE-TOFFEE BITES

poached eggs and parmesan cheese over toasted brioche with pistou

PREP: 20 MINUTES/ TOTAL: 20 MINUTES/ 2 SERVINGS

Pistou—*France's pesto—gives these simply poached eggs tons of flavor.*

- ⅓ **cup (packed) fresh basil leaves**
- ½ **small garlic clove**
- 6 **tablespoons extra-virgin olive oil**
- 4 **large eggs**
- 2 **½-inch-thick slices brioche or egg bread, toasted**
- **Parmesan cheese shavings**

Puree basil, garlic, and oil in mini processor until very smooth. Season pistou to taste with salt and pepper.

Add enough water to medium skillet to measure 1¼ inches. Sprinkle salt generously into water. Bring water to simmer over medium heat. Crack eggs 1 at a time and gently slip into water. Cook until egg whites are just set and egg yolks are still runny, about 3 minutes.

Place hot toasts on plates. Top each with Parmesan. Using slotted spoon, transfer 2 eggs, well drained, to each piece of brioche. Sprinkle eggs with salt and pepper. Drizzle with some of pistou and serve.

mixed-berry chocolate-toffee bites

PREP: 20 MINUTES/ TOTAL: 35 MINUTES/ MAKES ABOUT 20

These confections combine melted chocolate, berries, and bits of toffee. Serve them with your after-dinner coffee or give them as a gift. (Keep refrigerated; let stand 30 minutes before serving.)

- 6 **ounces bittersweet or semisweet chocolate or high-quality milk chocolate, chopped**
- 1½ **teaspoons grated orange peel (optional)**
- 2 **cups mixed fresh berries (such as blackberries, raspberries, and blueberries)**
- 2 **1.4-ounce English toffee candy bars (such as Skor), cut into ¼-inch pieces**

Line large baking sheet with foil. Stir chocolate in small bowl set over saucepan of simmering water until melted, smooth, and warm. Remove bowl from over water. Mix orange peel into chocolate, if desired. Spoon by teaspoonfuls onto foil, spacing about 1½ inches apart (do not spread). Top with berries and toffee, making sure toppings touch melted chocolate. Chill until chocolate sets, about 15 minutes. Remove from foil.

crab hush puppies with curried honey-mustard sauce

PREP: 25 MINUTES/ TOTAL: 25 MINUTES/ MAKES ABOUT 30

Indian-flavored hush puppies? Try them—we're sure you'll get hooked. *For a photo, see page 113.*

- ¼ **cup Creole mustard**
- ¼ **cup honey**
- 1¾ **teaspoons curry powder, divided**
- 1 **cup just-add-water cornbread mix**
- ¼ **cup bottled clam juice**
- 12 **ounces fresh lump crabmeat, diced**
- 1 **cup finely chopped green onions, divided**
- **Vegetable oil (for frying)**

Stir mustard, honey, and 1¼ teaspoons curry powder in small bowl for dipping sauce.

Stir cornbread mix, clam juice, and ½ teaspoon curry powder in medium bowl. Mix in crabmeat and ¾ cup onions.

Pour enough oil into medium saucepan to reach depth of 1½ inches. Attach deep-fry thermometer to side of pan and heat oil over medium heat to 320°F to 330°F. Working in batches, drop batter into oil by heaping teaspoonfuls. Fry until golden and cooked through, 1 to 1½ minutes. Transfer to paper towels to drain.

Sprinkle hush puppies with remaining onions. Serve with dipping sauce. ■

family style

dinner for you and your kids—plus leftovers

BY AMY FINLEY



recipes on p. 50

THE MENU/ TURKEY BURGERS AND FRIES FOR 4

Turkey burgers with tomato jam, olives, and feta
Oven fries with coriander seeds

THE PAYOFF/ Fast food slows down with a healthier burger, homemade ketchup in the form of a super-easy Tomato Jam, and French fries that aren't fried at all (they're drizzled with olive oil, tossed with coriander seeds and thyme, then roasted in the oven).

THE LEFTOVERS/ A refreshing Greek Salad with Olives, Feta, and Tomato Jam that's perfect for the kids' lunch box or lunch at your desk.

PHOTOGRAPHY BY GAIL ALBERT HALABAN/



TURKEY BURGERS WITH OVEN FRIES

turkey burgers with tomato jam, olives, and feta

MAKES 4/ *Also great made with ground lamb.*

- 1 pound ground turkey
- ⅔ cup finely chopped red onion
- ⅓ cup (about 2 ounces) crumbled feta cheese plus additional for topping
- 3 tablespoons coarsely chopped pitted Kalamata olives (about 6) plus additional for topping
- 1½ teaspoons olive oil plus additional for brushing
- 1 small garlic clove, pressed
- ½ teaspoon chopped fresh rosemary
- ½ teaspoon (generous) coarse kosher salt
- ½ teaspoon (generous) black pepper
- 4 crusty rolls, halved horizontally
- Tomato Jam (see recipe)

Prepare barbecue (medium-high heat). Brush grill rack with oil.

Gently mix turkey, onion, ⅓ cup feta, 3 tablespoons chopped olives, 1½ teaspoons olive oil, garlic, rosemary, generous ½ teaspoon coarse salt, and generous ½ teaspoon pepper in medium bowl. Form into 4 patties, each about 1 inch thick. Brush with oil and sprinkle with salt and pepper.

Grill burgers until charred on both sides and cooked through, about 5 minutes per side. Grill cut side of rolls until toasted, about 2 minutes. Assemble burgers with Tomato Jam and additional feta and chopped olives.

tomato jam

MAKES 2¼ CUPS/

- 1 tablespoon olive oil
- 1 cup (scant) finely chopped onion
- 1 garlic clove, minced
- 2 14-ounce cans diced tomatoes in juice
- 1 tablespoon sugar
- ½ teaspoon dried thyme
- ½ teaspoon coarse kosher salt
- ¼ teaspoon black pepper

Heat oil in medium saucepan over medium heat. Add chopped onion and garlic; cook until onion is soft and translucent, stirring often, about 4 minutes. Add diced tomatoes with juice, sugar, thyme, salt, and black pepper. Cook over medium-high heat until almost all liquid evaporates and mixture is reduced to about 2¼ cups, stirring occasionally, about 10 minutes. Cool.

oven fries with coriander seeds

4 SERVINGS/ *For a healthier alternative to french fries, try this baked version.*

- Nonstick vegetable oil spray
- 2 pounds unpeeled russet potatoes (about 3 large), scrubbed, cut lengthwise into ½-inch-thick sticks
- 2 tablespoons olive oil
- 1½ teaspoons coriander seeds, cracked
- 1 teaspoon dried thyme
- Coarse kosher salt

Preheat oven to 450°F. Spray large rimmed baking sheet with nonstick spray. Toss potatoes with olive oil, coriander seeds, and thyme in large bowl. Transfer to prepared sheet, spreading in single layer. Sprinkle with salt and pepper. Place in top third of oven and bake until golden, occasionally turning with spatula, about 40 minutes. Season to taste with coarse salt and serve. /■

Amy Finley is host of The Gourmet Next Door *on Food Network.*

second helpings/

GREEK SALAD WITH OLIVES, FETA, AND TOMATO JAM

• A cool Greek salad helps beat the summer heat and makes a great lunch to take to school or work: The flavors intensify when the salad is made ahead and allowed to rest. Mix leftover FETA, OLIVES, and TOMATO JAM with CUCUMBERS cut into chunks, some TOMATOES (whole or halved cherries or larger tomatoes cut into chunks), chopped RED ONION (if you like), and plenty of fresh chopped DILL. Season with salt and pepper and drizzle generously with OLIVE OIL. For a little kick, add BALSAMIC or RED WINE VINEGAR and toss. Pack extra rolls to mop up the tangy dressing.

FOR MORE MENUS FROM "FAMILY STYLE," GO TO *bonappetit.com/go/features.*

at the market

zucchini blossoms

one ingredient at its seasonal peak and delicious things to do with it

TEXT BY AMY ALBERT
RECIPES BY
LORA ZARUBIN



WHAT/ The edible yellow, orange, and green flower of the zucchini plant, delicious raw or cooked. You can tell a female zucchini blossom by its thick stem, which is a squash-to-be. Male blossoms, which produce pollen only, have slender stems. (There's no big flavor difference between the two.) If you're picking from a garden, be sure to pluck just the male flowers, and pass some by so that insects can still spread the pollen.

WHY TRY/ For that pleasantly tangy herbal flavor. Because it's fun to eat flowers. And because cooking with and enjoying this delicate blossom goes way beyond stuffing it with goat cheese and deep-frying it.

HOW TO BUY AND STORE/ Zucchini blossoms appear a little wrinkled and limp to begin with, so choose flowers that look fresh, not shriveled, and are as brightly colored as possible. Use the flowers within a day of buying them. If you must store zucchini blossoms, wrap them between damp paper towels, seal them in a plastic bag, and stash them in the crisper drawer of your fridge. /▸▸

recipes on p. 54

PHOTOGRAPHY BY JOSÉ PICAYO/

3 MORE TO TRY/
CHOP and toss in a green salad.
SAUTÉ in olive oil, then tuck the blossoms into a corn tortilla with some mild cheddar, quesadilla style.
DEEP-FRY batter-dipped blossoms. Sprinkle with sea salt, and serve immediately as an appetizer with drinks.

HEALTH MATTERS/ Zucchini blossoms are a good source of vitamins A and C.

zucchini blossom frittata

4 SERVINGS/ *This fast-cooking frittata has a lighter texture than most. For a photo, see page 6.*

- **20 zucchini blossoms, stems removed (about 3 ounces)**
- **3 tablespoons extra-virgin olive oil**
- **½ cup finely chopped onion**
- **½ teaspoon salt**
- **½ teaspoon piment d'Espelette or ¼ teaspoon cayenne pepper**
- **7 large eggs, whisked to blend**
- **1 tablespoon coarsely chopped fresh Italian parsley**

Gently rinse and dry zucchini blossoms. Preheat broiler.

Heat oil in 10-inch nonstick ovenproof skillet over medium-high heat. Add onion; reduce heat to medium and sauté until soft, about 4 minutes. Add blossoms and sauté just until wilted, turning often, about 1 minute. Sprinkle with salt and piment d'Espelette.

Spread blossoms in skillet in single layer; increase heat to medium-high. Add eggs and cook until beginning to set around edges, lifting frittata with heatproof rubber spatula and allowing eggs to flow underneath. Continue cooking until eggs are softly set, about 5 minutes. Transfer skillet to broiler; broil until top of frittata is set, 1 minute. Slide frittata onto platter. Sprinkle with parsley.

zucchini blossom and fontina panini

MAKES 4/ *Melted cheese is a nice way to set off the blossoms' tangy green flavor.*

- **20 zucchini blossoms, stems removed (about 3 ounces)**
- **3 tablespoons extra-virgin olive oil plus additional for brushing**
- **¼ teaspoon fleur de sel or coarse kosher salt**
- **⅛ teaspoon freshly ground white pepper**
- **8 5x3-inch slices rustic country-style bread**
- **2 cups grated Fontina cheese (about 8 ounces)**

Gently rinse and dry zucchini blossoms. Heat 3 tablespoons oil in large nonstick skillet over medium-high heat. Add blossoms and sauté until beginning to brown in spots, turning often, about 2 minutes. Sprinkle with ¼ teaspoon fleur de sel and ⅛ teaspoon white pepper. Transfer blossoms to paper towels and gently blot off excess oil.

Place 4 bread slices on work surface. Sprinkle ½ cup Fontina on each slice. Top each with 5 blossoms. Top with remaining 4 bread slices; press down to compact. Lightly brush both sides of bread with oil.

If using panini grill, cook each sandwich until golden brown, about 7 minutes. If using nonstick skillet, heat skillet over medium heat; add sandwiches to skillet, then top with second heavy skillet to weigh down. Grill sandwiches until golden brown and cheese melts, about 4 minutes per side.

pasta with zucchini, zucchini blossoms, and caramelized onion

4 SERVINGS/ *Penne, a tubular, pointed pasta, looks great alongside the zucchini blossoms.*

- **20 zucchini blossoms, stems removed (about 3 ounces)**
- **2 tablespoons (¼ stick) unsalted butter**
- **1 large onion, thinly sliced**
- **8 ounces penne pasta**
- **3½ tablespoons extra-virgin olive oil, divided**
- **3 cups ¼-inch cubes zucchini (about 3 medium)**
- **1¼ pounds tomatoes, seeded, coarsely chopped**
- **1 teaspoon dried crushed red pepper**
- **¼ cup grated Parmesan cheese**
- **1 tablespoon finely chopped fresh Italian parsley**

Gently rinse and dry zucchini blossoms. Melt butter in large skillet over medium heat. Add onion, sprinkle with salt, and sauté until deep golden, about 20 minutes; set aside.

Cook penne in large pot of boiling salted water until just tender but firm to bite, stirring occasionally. Drain pasta, reserving ½ cup cooking liquid. Return pasta to pot.

Meanwhile, heat 1½ tablespoons oil in large nonstick skillet over medium-high heat. Add zucchini blossoms and sauté until wilted, turning, about 1 minute. Transfer to paper towels and gently blot. Heat remaining 2 tablespoons oil in same skillet over medium-high heat. Add zucchini cubes; sprinkle with salt and sauté until crisp-tender, about 3 minutes. Add tomatoes, caramelized onion, and crushed red pepper to zucchini mixture; sauté 2 minutes. Season with salt and pepper.

Add vegetable mixture and ¼ cup reserved pasta cooking liquid to pasta and toss to coat, adding more liquid if dry. Stir in cheese. Transfer pasta to large serving bowl; top with blossoms and sprinkle with parsley.

zucchini blossom and chicken saltimbocca

4 SERVINGS/ *In a clever switch, a zucchini blossom stands in for the traditional sage-leaf topping. A terrific dinner-party dish.*

- **12 zucchini blossoms, stems removed (about 2 ounces)**
- **2 skinless boneless chicken breast halves (about 1 pound total)**
- **8 thin 6½x3½-inch slices prosciutto**
- **1 tablespoon unsalted butter**
- **1 tablespoon extra-virgin olive oil**
- **½ cup dry white wine**

Gently rinse and dry zucchini blossoms.

Place each chicken breast between two 12-inch squares of parchment paper; using mallet, pound chicken to ¼- to ⅓-inch thickness. Remove chicken from parchment paper and cut each breast in half lengthwise.

Season chicken with salt and pepper; top each with 3 zucchini blossoms. Wrap each chicken breast with 2 prosciutto slices, using toothpick to secure prosciutto and blossoms.

Melt butter with olive oil in heavy large skillet over medium-high heat. Add chicken, blossom side down, and sauté until browned, about 3 minutes per side. Add white wine and continue cooking until wine is reduced and thickens slightly, about 2 minutes longer. Season to taste with salt and pepper. Transfer chicken to serving platter. Remove toothpicks and pour sauce over chicken. /■

Lora Zarubin is the author of the cookbook I Am Almost Always Hungry. *She lives in New York.*

FOR MORE RECIPES STARRING SUMMER'S BEST INGREDIENTS, GO TO *bonappetit.com.*

BON APPÉTIT
SHOPPING THE SEASONS

SUMMER

With the incredible wealth of produce available year-round, it's easy to forget that **FRUITS** and **VEGETABLES** have peak seasons. In this, the third of four guides (**FALL** to follow), you'll find all you need to know about what to buy in summer, and how to store it so it stays good and fresh.

by **AMELIA SALTSMAN**/ illustrations by **JOEL HOLLAND**

PLEASE TEAR OUT HERE

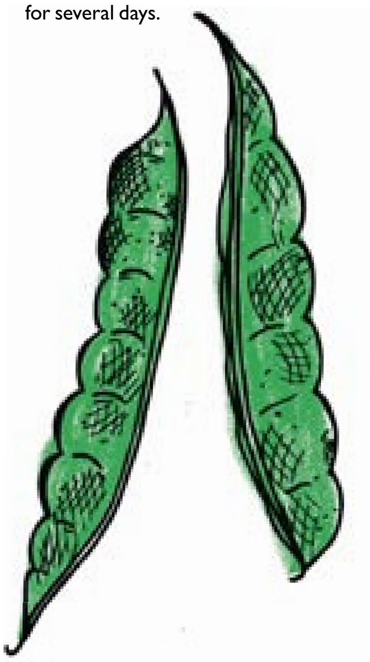


HEIRLOOM TOMATOES

WHY TRY/ That kaleidoscope of ripe, succulent old-time varieties from the farmers' market is pure summer flavor—and pure pleasure. **HOW TO BUY/** Look for intense color and a little to a lot of give when pressed. Choose a mix—varieties differ in texture and flavor, too (they also have beguiling names, like Arkansas Traveler, Mr. Stripey, and Aunt Ginny's). **HOW TO STORE/** Display gorgeously, on the counter. Refrigeration permanently damages texture and flavor.

SHELL BEANS

WHY TRY/ Who knew fresh beans could be so pretty and delicious? **HOW TO BUY/** From creamy cannellini and delicate flageolets to earthy pink beans or black-eyed peas, choose full, leathery pods that are just starting to dry. **HOW TO STORE/** Keep unshelled beans in a bowl on the counter for two days or refrigerate in a loose bag for one week. Shelled beans can be chilled for several days.

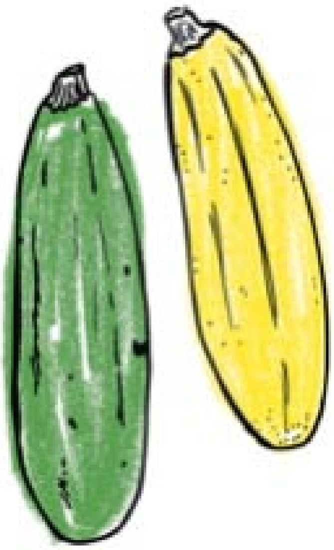


BONUS
PULL-OUT
GUIDE



BASIL

WHY TRY/ Hothouse-grown can't compare to sun-drenched, intensely aromatic summer basil with spicy hints of licorice and mint. **HOW TO BUY/** Choose fragrant, voluptuous bunches. Besides sweet basil, try pungent, violet-edged Thai; tangy lemon; and bronzy-purple opal. **HOW TO STORE/** Place in water as you would flowers in a vase; keep on the counter, away from direct sun, for up to a week.

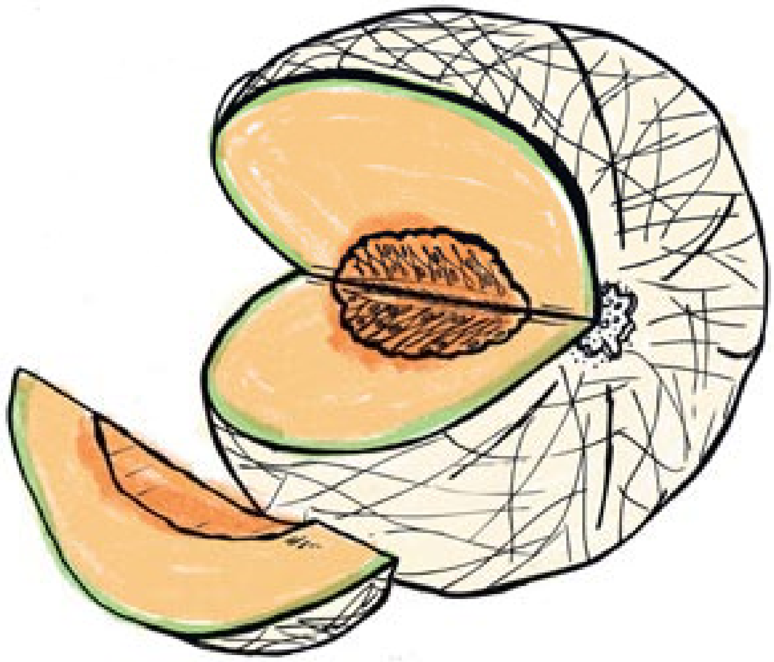


SUMMER SQUASH

WHY TRY/ Round, ruffled pattypans, swan-like crooknecks, and speckled zucchini turn creamy and sweet when roasted, grilled, or simmered in a summer vegetable soup. **HOW TO BUY/** Look for lots of shiny colors and firm shapes of similar size for even cooking. Small (not baby) and medium are the most tender and flavorful. **HOW TO STORE/** Store loose in the refrigerator vegetable drawer up to one week.

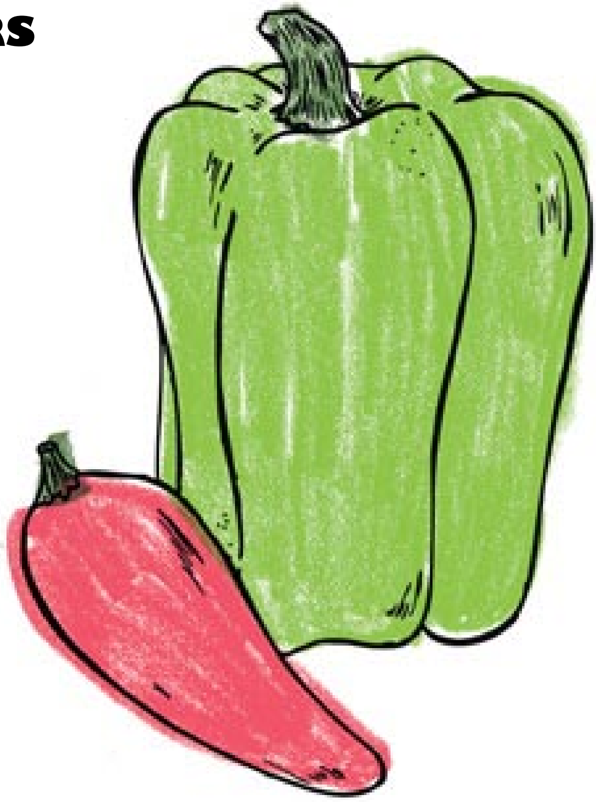
MELONS

WHY TRY/ Cantaloupes beckon with their fragrance; ice-green honeydews hold back until opened. Pair them in salads with their refreshing cousin, cucumber. **HOW TO BUY/** Choose those that are firm and heavy for their size, with no sloshing sound when shaken. What we call cantaloupes are actually muskmelons and should have a sweet scent and thick netting. Cavaillon and Charentais melons (true cantaloupes) are ribbed and warty, and should be perfumed. Honeydew and other non-fragrant melons should have a warm-colored rind and sugar cracks. **HOW TO STORE/** Keep on the counter until fully ripe; refrigerate uncut for up to one week (use true cantaloupes within two days). Serve cool or at room temperature.

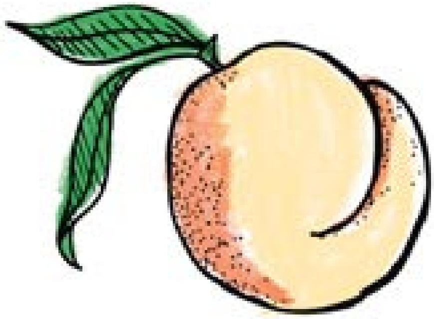


PEPPERS

WHY TRY/ Sweet or fiery, they add sizzle to late summer. Roast a batch to keep on hand for salads, sandwiches, and grilled steaks. **HOW TO BUY/** Select peppers with the stem still attached. Look for glossy, smooth skin and flesh that feels plump. **HOW TO STORE/** Keep in a bowl or basket on the counter for two days, or loose in the refrigerator drawer for one to two weeks.



BONUS PULL-OUT GUIDE



PEACHES

WHY TRY/ From June Ladies to September Suns, dozens of juicy varieties cascade through summer in one- to two-week harvests. **HOW TO BUY/** White or yellow, look for warm overall color with some give and a peachy fragrance. Fully mature peaches will soften and flavor will continue to develop post-harvest. **HOW TO STORE/** Keep on the counter in a single layer with breathing space until fully ripe. Refrigerate for up to one week; serve at room temperature. Or refrigerate first to delay ripening.

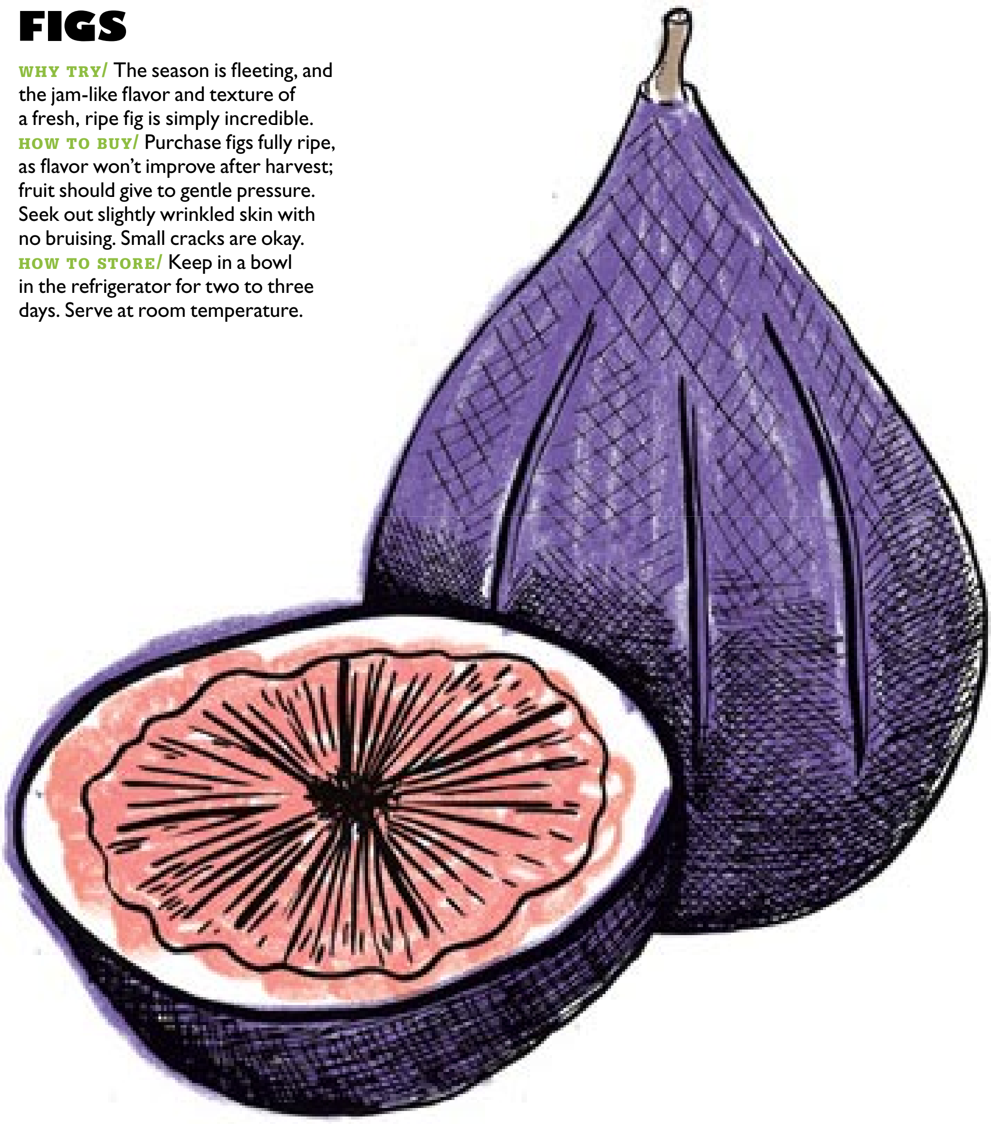


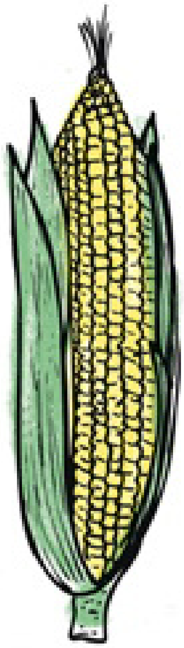
BLUEBERRIES

WHY TRY/ This true-blue North American native is delicious and loaded with antioxidants. **HOW TO BUY/** Choose firm, dusky-blue berries with no green or red patches. **HOW TO STORE/** Keep in a bowl on the counter for two to three days or refrigerate for one week.

FIGS

WHY TRY/ The season is fleeting, and the jam-like flavor and texture of a fresh, ripe fig is simply incredible. **HOW TO BUY/** Purchase figs fully ripe, as flavor won't improve after harvest; fruit should give to gentle pressure. Seek out slightly wrinkled skin with no bruising. Small cracks are okay. **HOW TO STORE/** Keep in a bowl in the refrigerator for two to three days. Serve at room temperature.





CORN

WHY TRY/ No summer barbecue is complete without it. At the farmers' market, look for yellow-and-white "butter and sugar" varieties for old-fashioned corn flavor. **HOW TO BUY/** Select plump ears with fresh-looking husks and dark-tipped tassels. **HOW TO STORE/** Keep unhusked corn loose in the refrigerator. Use within two days, though it will stay fresh for up to a week. Wrap pre-husked corn loosely in plastic; chill and use within two days. /■

—AMELIA SALTSMAN IS THE AUTHOR OF *THE SANTA MONICA FARMERS' MARKET COOKBOOK.*

FOR OUR TOP 100 DISHES FEATURING SUMMER'S BEST FRUITS AND VEGETABLES, GO TO *bonappetit.com/go/dishes.*

CALENDAR

august 1/
CAJUN COOKING CLASS
Chicago
Jimmy Bannos—who's been called a "southern food missionary"—will be teaching Cajun cooking at one of his popular Heaven on Seven restaurants. The lecture covers a full six courses and includes as many beers, glasses of wine, and Hurricanes as attendees can handle. The class costs $75./ *312-224-8858; heavenonseven.com*

august 1–3/
NATCHEZ FOOD & WINE FESTIVAL
Natchez, Mississippi
Located 40 miles from the nearest freeway, Natchez is known for its antebellum mansions, blossoming azaleas, and, come August, its food and wine. Visitors can check out the grand tasting of regional dishes, dinners at historic homes, and the Martha White Cook-Off. Ticket prices vary./ *800-647-6742; natchezfoodfest.com*

august 21/
THE HISTORY OF THE TOMATO IN SEVEN COURSES
New Brunswick, New Jersey
The owners of Catherine Lombardi restaurant host a seven-course heirloom-tomato tasting tour that begins with cocktails and continues through dessert. Tickets are $79./ *732-296-9463; catherinelombardi.com*

~CAMILLE HAHN AND KAT ODELL

BOOKS

Screen Doors and Sweet Tea ($33)
Take a trip down south without ever leaving the kitchen. *Screen Doors and Sweet Tea,* by Mississippi native Martha Hall Foose, is part memoir, part cookbook, and part social history. The recipes are modern takes on southern classics (curried sweet potato soup with pork-rind croutons; Creole-inspired catfish; and blackberry limeade with cardamom). Foose also includes handy tips on ingredients, recipe variations, cooking techniques, and food storage.

~DIANE CHANG

CALENDAR

august 8–10/
THE BITE OF OREGON

Portland, Oregon

Get a taste of the Pacific Northwest: Dishes like Dungeness crab cakes and salmon corn chowder will be presented by favorite local restaurants, such as Bluefish Bistro and North 45. Local beers and wines will also be available, including the winners of the festival's Best of the Bite medal for outstanding wines. Admission starts at $5./ *503-248-0600; biteoforegon.com*

august 9/
AUSTIN ICE CREAM FESTIVAL

Austin, Texas

Sweltering under the hot Texas sun? Then stop by Waterloo Park's event—it's worth screaming for. Different booths will serve different scoops, and profits will benefit local children's charities, such as the Austin Children's Shelter. Admission is $2 for adults; kids get in for free./ *512-441-9015; roadwayevents.com*

august 29–september 1/
SLOW FOOD NATION

San Francisco

Hundreds of farmers and food artisans as well as numerous environmentalists, writers, politicians, and artists will gather this Labor Day weekend for the first-ever Slow Food Nation event. Activities include a farmers' market, chefs' demonstrations, a music festival, workshops, forums, and films. Plus, there will be lectures and panels with the likes of Carlo Petrini (the founder of Slow Food), Alice Waters, Eric Schlosser, and Michael Pollan. Ticket prices vary./ *415-369-9950; slowfoodnation.org*

~DIANE CHANG, CAMILLE HAHN, AND KATE PICKERT

SHORT TAKES

cook like a french chef/
La Cachette, one of L.A.'s best French restaurants, is offering a series of seasonal cooking classes on Saturday mornings. Led by chef Jean Francois Meteigner, the classes, which hold a maximum of 15 students, cover subjects like seafood, soufflés, a bistro menu, and extended techniques. The cost is $100./ *10506 Santa Monica Boulevard; 310-470-4992; lacachetterestaurant.com*

~KATE PICKERT

fit for a king/
Think cake mixes are just for amateurs? The King's Cupboard might just change your mind. Based in Red Lodge, Montana, the company (which also sells award-winning caramel sauces and hot chocolates) uses all-natural ingredients sourced from local growers for pure cakey flavor. The mixes come in gift-worthy packaging and range from Bundt-style treats to velvety molten cakes. The newest flavor, White Chocolate Hazelnut, is a rich, buttery combination of high-quality white chocolate, natural hazelnut flavor, and Madagascar Bourbon vanilla bean. Slather on King's signature milk-chocolate frosting, and you've got an impressive dessert that tastes (almost) homemade. The cake mixes are $10 to $12; jars of frosting are $10./ *800-962-6555; kingscupboard.com*

~DIANE CHANG

THE ART OF THE APERITIF

From a simple glass of white wine to a more esoteric cocktail, these easy, breezy drinks make an ideal start to any summer meal BY HEATHER JOHN ILLUSTRATION BY SERGE BLOCH



PERHAPS JAMES BOND CAPTURES THE ESSENCE OF THE APERITIF best in Ian Fleming's first novel, *Casino Royale,* when he says, "I never have more than one drink before dinner. But I do like that one to be large and very strong and very cold and very well-made.... I take a ridiculous pleasure in what I eat and drink. It comes partly from being a bachelor, but mostly from a habit of taking a lot of trouble over details."

And details are what make aperitifs so enjoyable, which doesn't mean they need to be complicated, just thoughtfully made. An aperitif—from the Latin word *aperire,* meaning "to open"—is a pre-dinner drink, often served with little snacks or tapas and meant to stimulate the appetite. Popular aperitifs include Champagne, vermouth, Sherry (particularly the lighter finos), and fortified or aromatized wines like Lillet and Dubonnet, which are flavored with ingredients like quinine and herbs and spices. In Italy, bitter aperitifs such as Campari and Cinzano are said to stimulate digestion, thanks to the addition of ingredients like angelica or artichoke leaves.

An aperitif can be as simple as a glass of white wine or a Kir Royale, or as nuanced as the bartender's imagination. In Greece, they go in for ouzo. In Italy, cocktails made with bitters are favored. In France, anise-flavored pastis from brands such as Ricard and Pastis 51 are popular choices. (In my opinion, there's little that's more refreshing on a hot day than a splash of pastis with water before lunch.)

While higher-octane than your average aperitif, our man Bond's drink of choice is a gin Martini made with Gordon's gin, vodka, and Lillet /▸

Blanc. And, in fact, the rule of thumb is that white spirits like gin or vodka tend to make better aperitifs than brown spirits (rum, bourbon, whiskey), which make better digestifs, or after-dinner drinks, since they can overwhelm the taste buds. While I personally find Martinis to be too alcoholic and overpowering to the taste buds before dinner, carefully balanced cocktails can provide some of the best and most intriguing examples in the aperitif category.

Take the Negroni—one part gin, one part sweet vermouth, one part bitters. Campari is usually the bitters in this equation, and I'll admit it's an acquired taste. Bright red in color and slightly bitter, Campari is a great complement to salty snacks. Another popular version of the Negroni is called the Americano—one part Campari, one part sweet vermouth, and a splash of club soda. Both cocktails are delicious with a slice of blood orange.

At The Hungry Cat restaurant in Hollywood, the bartender elevates the Negroni by adding muddled rosemary. At nearby Osteria Mozza, they go old-school with their Americano by dramatically lighting a twist of orange peel to caramelize it before running it around the rim and dropping it into the cocktail—adding a sweet, burnt note to play off the bitter Campari.

Campari has long been a favorite aperitif with a varied list of supporters, including Ernest Hemingway and Christina Aguilera, who features the drink in her "Candyman" music video. Campari and soda is also a favorite of *Bon Appétit* restaurant editor Andrew Knowlton, who points out that Campari has a way of cutting through the fat featured in many cocktail-hour hors d'oeuvres. For this same reason, I enjoy a splash of Campari added to a glass of Prosecco. It's a perfect accompaniment to deep-fried olives or prosciutto-wrapped figs.

In fact, bitters in general are great on the rocks with a little soda. Delicious examples include Byrrh (a bittersweet French vermouth), Cynar (made from artichokes), Punt e Mes (a bitter red vermouth), and Suze (another French bittersweet aperitif). The soda cuts down on the inherent syrupy quality of these drinks, which can border on cloying if enjoyed neat, and adds a refreshing note to the mix.

Mixologists around the country are busy reinventing classic aperitifs. At the newly opened Bar Milano restaurant in New York, Tony Abou-Ganim has created a cocktail list with drinks he describes as being "aperitif in style. They lend themselves to food and should open the appetite like a good aperitif will." His house specialty, the Veneto, features Aperol (an aperitif from the Veneto region), freshly squeezed lemon juice, clover honey syrup, egg white, and chilled Prosecco. It's high in acidity, but relatively low in alcohol, making it a light and refreshing start to the meal.

Abou-Ganim kicks things up a notch with his 323 cocktail, a savory mix of rosemary-infused Hendrick's Gin, reduced balsamic vinegar, fresh basil and strawberries, sweetened lemon juice, and a turn of black pepper. It's a liquid appetizer, if you will. "Rosemary can be a little overpowering," Abou-Ganim says. "To soften it, I infuse the rosemary in Hendrick's Gin, which is more floral and feminine in style."

At Zig Zag Cafe in Seattle, bartender Murray Stenson mixes an innovative cocktail called the Trident with aquavit, Cynar, dry Sherry, and peach bitters, creating a balance between sweet and savory. At the trendy new Holeman and Finch Public House in Atlanta, mixologist Greg Best serves a sophisticated drink called A Bitter Fizz, adding Dubonnet Blanc and Luxardo Bitter to Prosecco for extra depth. This bracing concoction might be my favorite new incarnation of the Champagne cocktail.

We've included a couple of our favorite aperitif recipes from the pros to get you started, but half the fun is mixing your own—and taking ridiculous pleasure in doing so. /■

VENETO

MAKES 2/ *From Bar Milano in Manhattan.*

- **2 tablespoons honey**
- **2 tablespoons water**
- **½ cup Aperol***
- **¼ cup fresh lemon juice**
- **2 teaspoons egg white (whisked to loosen before measuring)**
- **1 cup ice cubes**
- **⅔ cup chilled Prosecco**

Stir honey and water in small saucepan over low heat until honey melts. Pour into cocktail shaker. Add Aperol, lemon juice, and egg white. Add ice and shake well. Strain into 2 chilled fizz or 5-ounce juice glasses. Top each with ⅓ cup Prosecco.
*/ An Italian aperitif made from an infusion of orange, rhubarb, cinchona, and gentian; available at some liquor stores and online from bevmo.com.

A BITTER FIZZ

MAKES 2/ *From Holeman and Finch Public House in Atlanta. This drink calls for Luxardo Bitter, which is an herb-infused aperitif similar to Campari.*

- **2 tablespoons Dubonnet Blanc***
- **2 tablespoons Luxardo Bitter***
- **Ice cubes**
- **⅔ cup chilled Prosecco**
- **2 lemon peel twists**

Pour 1 tablespoon Dubonnet Blanc and 1 tablespoon Luxardo Bitter into each of 2 Collins glasses or other tall glasses. Fill glasses with ice. Add ⅓ cup chilled Prosecco to each glass. Garnish each cocktail with lemon twist.
*/ Available at some liquor stores and online from bevmo.com.

FOR MORE DETAILS, SEE SOURCEBOOK.

BON APPÉTIT/ AUGUST 2008

SUMMER HOUSE COOKING



PHOTOGRAPHY BY AYA BRACKETT



FOR REAL FOODIES, A SUMMER GETAWAY WOULD NEVER MEAN GETTING AWAY FROM COOKING. ON THE CONTRARY—IT'S A CHANCE TO TAKE ADVANTAGE OF THE LONG, LAZY DAYS AND PLENTIFUL FARMERS' MARKETS. **DORIE GREENSPAN HAS THE STRATEGY.** SO GO AHEAD, TAKE A VACATION. BUT TAKE THESE RECIPES WITH YOU.

WHEN I LEARNED THAT LIFE IN THE COUNTRY MADE Woody Allen nervous, I knew we were kindred spirits. A New Yorker through and through, I'm deaf to horns, sirens, and the squeal of car alarms, but twitch at the sound of chirping crickets and singing cicadas. Let's not even mention croaking frogs or anything that barks, brays, or neighs. ¶ Yet, armed with powerful antihistamines and the knowledge that my big, airy kitchen with a view awaits me, I bid farewell to my apartment's cramped quarters and move to our house on Connecticut's shoreline. Once there, I spend the month of August at one with my country-size oven, an outdoor grill, hungry friends who are always up for dinner chez me, and the Lyme Farmer's Market, where I happily trek over hilly pastures to get to farmers who coddle tomatoes to perfection or pick basil in its infancy. I consider it proof that I'll do anything for food and that I'll do it again and again and again, because, since the market opened in 2002, I've rarely missed a Saturday. Bet you wouldn't, either. ¶ Of course, maybe you have your own small farmers' market set on a stretch of land so beautiful that painters regularly commit it to canvas, and peopled by farmers who not only raise good stuff, but make good friends. If you do, you're lucky. Me, I pinch myself every week. I also thank Carol and Chip Dahlke, the geniuses behind the market, every

There's nothing quite like a change of scenery—and a recipe for Summer Corn Soup—to inspire you in the kitchen. *(Recipe on page 79.)*

Grilled scallops and white nectarines are paired with fresh corn and cherry tomatoes for the easiest-ever main course salad. (Recipe on page 80.)



time I see them. May their names be enshrined in the Connecticut Good Neighbors Hall of Fame forever.

This market is a little miracle, a seedling of an institution that's created a community, touched many of us in it, and, along the way, managed to get a bunch of people into their kitchens to cook like mad—new cooks have been born and old cooks have been reinvigorated. I know I'm not the only one who's thought up new recipes just so I could use what I've found in the market. Nor am I alone in realizing how much better treasured recipes taste when the ingredients that go into them come straight from the garden that day. Everything tastes better alongside Michael's Falls Brook Organic Farm salad greens, and nothing beats an egg laid that morning by one of David's Hay House hens.

It's funny, but after six years of meeting the farmers weekly, of cooking for some of them in our home and having some of them cook for us, I can even tell which crops were tended by which farmer—being a market regular can do that to you.

It can also change your cooking. By experience, training, inclination, and temperament, I'm a cook of the hearty, rustic variety. When it's cold and gray, I'm braising chewy cuts of meat in wine and serving vegetables with loads of butter. But come August, when everything at the market is at its juiciest and sweetest, I'm a different cook.

With a big kitchen to play in, a house that makes entertaining easy, and more time to experiment and to do the kind of cooking that relies less on transformation than on assembly, I often end up barely touching the ingredients and turning out food with the most color, the freshest flavors, and the truest textures. Butter hardly passes my lips, but sharp vinaigrettes and bright herbs quickly pureed with just a touch of oil find their way into lots of my dishes; ditto garlic that's so

//
THE BEST THING ABOUT SUMMER COOKING? FRUITS AND VEGGIES ARE AT THEIR PEAK, SO THE INGREDIENTS NEED LITTLE ADORNMENT TO MAKE THEM SHINE. DINNER COMES TOGETHER IN A FLASH.











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1 On the menu one night: tomato tartlets with fresh mozzarella and tapenade, followed by grilled flank steak with sriracha *dressing and a spicy watermelon and bell pepper salad.*
2 The delicious Summer Corn Soup uses every bit of the corn but the husk: The cob flavors the broth; the kernels add texture and freshness.
3 Carrots, red bell pepper, cucumber, and sugar snap peas are the raw materials for the Moroccan Couscous Salad. *(Recipes begin on page 79.)*



//
JUST BACK FROM THE FARMERS' MARKET WITH EVERYTHING FOR DINNER—PLUS A CHANCE TO PLAY AROUND WITH LOCAL INGREDIENTS.

young the germ is a sliver and corn so sweet that you want to munch it straight from the cob.

I can't resist sharing the season's harvest with friends (we always entertain on market day and the house is full even on "school nights"). Because I know the farmers and the rocky land from which they coax their crops, I feel a true sense of responsibility to their vegetables, a kind of Hippocratic oath to do no harm. So I'm mindful not to overcook their treasures, to mix them only with their best friends and neighbors (after all, what grows together goes together), and to sauce them with care. In the end, my food is better for it.

Actually, it sounds complicated, but it's not. When I get the stuff home and stretch it out along the counters, it just about arranges itself into dishes, making me feel like that French shopper so many of us dream of being. You know, the one who sets out for the market with no idea what she'll cook that day, buys whatever looks best, and then turns out a fabulous dinner that night. For this one month, I could be that French woman. I never have a list and we always have a straight-from-the-market dinner on Saturdays.

In fact, I play a little game with myself in August: I try to cook only from the market. I say I'm doing it to challenge my skills as a cook, to reduce our family's carbon footprint, to support our local farmers, and to thank Carol and Chip for starting the farmers' market. But really I'm doing it because it's fun and because the food I get and the dishes I make from it taste so very, very good.

See for yourself. With few exceptions, all the summer recipes that follow are made with ingredients from our small market. If we could get olive oil and some good sea salt, I'd make locavore my middle name—at least for August.

//
TAKE A WALK; LINGER ON THE PORCH WITH A GLASS OF ROSÉ; EAT OUTSIDE. NOW'S THE TIME TO RELAX, RECHARGE—AND GET EXCITED ABOUT COOKING ALL OVER AGAIN.













1	2
	3

1 Grilled tuna steaks are paired with a fresh-from-the-farmers'-market herb salad. 2 The finishing touch for the corn soup? A sweet-smoky-spicy combination of corn kernels, bacon, and cayenne pepper.

3 Chicken breasts get summery flavor from a lemon marinade and a few minutes on the grill. Round out the meal with a Moroccan-inspired couscous salad and grilled eggplant topped with a fresh tomato salsa.

SUMMER CORN SOUP

6 SERVINGS/ When corn season is over, this soup is one of the dishes I miss most. I think you'll like cooking the kernel-less cobs with the milk—it's a great way to get every last bit of flavor from the corn.

SOUP

- 3 cups whole milk
- 3 ears of fresh corn, kernels cut from cobs, cobs broken in half and reserved
- 2 tablespoons (¼ stick) butter
- 1 large onion, chopped
- 1 large carrot, peeled, thinly sliced
- 1 celery stalk, thinly sliced
- 1 garlic clove, pressed
- 2 cups water
- 2 large fresh thyme sprigs
- 2 fresh rosemary sprigs
- 1 bay leaf
- Ground white pepper

GARNISH

- 2 thick bacon slices, diced
- ⅓ cup fresh corn kernels cut from about ½ ear of corn
- 1 green onion, thinly sliced
- Pinch of cayenne pepper
- Crème fraîche,* stirred to loosen

SOUP Bring milk and corncob halves (not kernels) just to boil in heavy medium pot. Remove from heat, cover, and let steep while sautéing vegetables.

Melt butter in large saucepan over medium heat. Add onion; sprinkle with salt and sauté until translucent, about 5 minutes (do not let onion brown). Add corn kernels, carrot, celery, and garlic; cook until vegetables are soft, stirring frequently, about 10 minutes. Add 2 cups water, herb sprigs, bay leaf, and milk with corncobs. Increase heat and bring to boil. Cover partially, reduce heat to low, and simmer 20 minutes to blend flavors.

Discard corncobs, herb sprigs, and bay leaf. Cool soup slightly. Working in batches, puree soup in blender until very smooth. Strain into large bowl, pressing on solids to extract as much liquid as possible. Season soup to taste with salt and white pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

GARNISH Cook bacon in small skillet over medium heat until crisp. Using slotted spoon, transfer to paper towels to drain. Transfer to small bowl. Mix in corn, green onion, and pinch of cayenne. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Rewarm soup over medium heat. Divide among bowls. Sprinkle garnish over, drizzle with crème fraîche, and serve.

*/ Sold at some supermarkets and at specialty foods stores.

TOMATO AND TAPENADE TARTLETS

MAKES 6/ When tomatoes are at their peak, I could eat them three times a day and straight from the vine. But every once in a while, it's nice to give them a little special attention. When that time comes, this is the recipe I turn to. It's a tartlet that looks like it takes all day to make, but is really a quickie. It's warmed in the oven for such a short time that the tomatoes never lose their fresh-picked taste and texture. I serve these as a first course at dinner or with a salad as the main event at lunch.

- 1 17.3-ounce package frozen puff pastry (2 sheets), thawed
- ½ cup (about) green- or black-olive tapenade*
- 5 to 6 ripe medium tomatoes, preferably assorted colors, cut into ¼-inch slices
- 12 ounces fresh mozzarella cheese, thinly sliced
- Fleur de sel or coarse kosher salt
- Extra-virgin olive oil
- Balsamic vinegar
- 18 small fresh basil leaves
- 6 green or black olives, pitted, sliced

Position racks in top third and bottom third of oven. Preheat oven to 400°F. Line 2 baking sheets with parchment paper. Working with 1 pastry sheet at a time, roll out on floured surface to 13-inch square. Using 6-inch-diameter plate, cut out 4 rounds from 1 sheet and 2 rounds from second sheet (reserve remaining pastry for another use). Transfer 3 rounds to each baking sheet. Pierce each round with fork. Top rounds with another sheet of parchment. Place another baking sheet atop parchment on each sheet.

Place 1 baking sheet stack on each rack in oven and bake 10 minutes. Rotate baking sheets and bake until rounds are golden, about 10 minutes longer. Using oven mitts, carefully remove top baking sheets and top sheets of parchment. Continue baking pastries until deep golden, about 3 minutes longer. Transfer sheets to rack to cool. **DO AHEAD** Can be made 1 day ahead. Store airtight at room temperature.

Increase oven temperature to 450°F. Spread generous tablespoon tapenade over each pastry round, leaving ½-inch border around edges. Alternate 4 tomato slices with 4 mozzarella slices atop each pastry in pinwheel pattern. Bake just until cheese begins to melt, about 2 minutes. Sprinkle with fleur de sel and pepper, then drizzle with olive oil and balsamic vinegar. Arrange a few basil leaves and olive slices atop each tartlet and serve immediately.

*/ A thick paste or spread made from brine-cured olives, capers, anchovies, and various seasonings; available at some supermarkets and at specialty foods stores and Italian markets.

CAPER-ROSEMARY TUNA WITH HERB SALAD

6 SERVINGS/ For such a rich fish, tuna is a good team player—it takes well to all kinds of seasoning. Here, I give it some tang by marinating it with lemon juice and zest, onions, capers, rosemary, and the most surprising ingredient: some of the juice from the caper jar. Have fun playing around with the herbs in the salad; just make sure not to toss them with the dressing until you're ready to serve—tender leaves wilt quickly.

TUNA

- 6 tablespoons extra-virgin olive oil
- ¼ cup fresh lemon juice
- 2 tablespoons drained capers
- 4 teaspoons liquid from capers in jar
- 4 teaspoons finely grated lemon peel
- 2 teaspoons finely minced fresh rosemary
- 1 teaspoon fine sea salt
- Large pinch of dried crushed red pepper
- Pinch of sugar
- 1 small onion, quartered through core, thinly sliced crosswise (1 scant cup)
- 6 6- to 7-ounce 1-inch-thick tuna steaks

SALAD

- 2 cups (loosely packed) fresh Italian parsley leaves
- ½ cup (loosely packed) assorted fresh herb leaves (such as tarragon, chervil, oregano, celery leaves, and marjoram)
- 1 teaspoon extra-virgin olive oil
- 1 teaspoon fresh lemon juice

TUNA Whisk first 9 ingredients in large bowl. Stir in onion. Transfer mixture to resealable plastic bag. Add tuna and seal bag, releasing any excess air; turn to coat. Let marinate

at room temperature 1 hour, turning occasionally. (Alternatively, chill 4 hours, turning occasionally, then allow to return to room temperature before continuing.)

SALAD Mix parsley and other herbs in large bowl. Sprinkle with salt and pepper. Cover and chill while preparing fish.

Prepare barbecue (high heat). Brush grill rack with oil. Remove tuna from bag, scraping excess marinade back into bag. Grill until grill marks appear but tuna is still rare in centers, 2 to 3 minutes per side. Transfer to plate.

Pour marinade into small saucepan. Bring just to simmer.

Drizzle 1 teaspoon oil and lemon juice over herb salad; toss to coat. Place 1 tuna steak on each plate. Spoon warm marinade over. Divide herb salad among plates.

GRILLED SCALLOPS AND NECTARINES WITH CORN AND TOMATO SALAD

6 SERVINGS/ This is one of my all-time favorite recipes—with its corn, tomatoes, basil, and unexpected nectarine, it sings out "summer." The first time I made this warm salad, I served it to Michael Newburg and Amelia Hunt, the owners of Falls Brook Organic Farm. Everything was from the market, including the scallops, so Michael and Amelia knew the provenance of every ingredient (including their own basil and tomatoes), which made this delicious dish even better.

DRESSING

- 3 tablespoons fresh lime juice
- 1½ teaspoons finely grated lime peel
- ⅛ teaspoon (generous) piment d'Espelette or chili powder
- 3 tablespoons extra-virgin olive oil
- Fleur de sel*

BASIL PUREE

- ¾ cup (loosely packed) fresh basil leaves
- ¼ cup extra-virgin olive oil
- Fleur de sel

SALAD

- 24 large sea scallops, side muscles removed, patted dry
- 3 firm but ripe nectarines (white or yellow), each cut into 6 wedges
- Olive oil, for brushing
- 1½ cups fresh corn kernels, cut from 2 large ears of corn
- 24 grape or cherry tomatoes, halved
- ⅓ cup thinly sliced basil leaves
- Fleur de sel

DRESSING Whisk lime juice, lime peel, and piment d'Espelette in small bowl. Gradually whisk in oil. Season with fleur de sel and pepper. **DO AHEAD** Can be made 1 day ahead. Chill. Bring to room temperature before using.

BASIL PUREE Blanch basil in small pot of boiling salted water 30 seconds; drain. Squeeze to remove as much water as possible, then coarsely chop. Puree basil and oil in blender until smooth. Transfer to small bowl. Season to taste with fleur de sel. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Return to room temperature before using.

SALAD Prepare barbecue (medium-high heat). Brush scallops and nectarines with oil; sprinkle with salt and pepper. Grill scallops until slightly charred and cooked through, about 2 minutes per side. Grill nectarines until slightly charred, about 1½ minutes per side. Transfer scallops and nectarines to plate.

Arrange 4 scallops on each of 6 plates. Toss corn and 2 tablespoons dressing in medium bowl. Toss tomatoes with 1 tablespoon dressing in another bowl; season to taste with salt and pepper. Spoon corn around scallops. Scatter tomatoes over corn. Arrange nectarine wedges decoratively on plates. Drizzle some dressing over scallops, then spoon some basil puree over. Sprinkle sliced basil and fleur de sel over corn and tomatoes and serve.

*/ A type of sea salt; available at some supermarkets and at specialty foods stores.

INGREDIENT TIP/ *Piment d'Espelette* is the ground powder of a small, dried, hot red chile grown in Espelette, France. It is available at specialty foods stores and from zingermans.com.

GRILLED EGGPLANT WITH CAPONATA SALSA

6 SERVINGS/ Bright, fresh, and vinegary-tart, this is a fun play on Sicilian caponata, a dish made with eggplant, tomatoes, onions, and olives. For a twist on the classic, I like to serve slices of eggplant topped with chunky tomato salsa. The dish can be a first course or part of an easy buffet lunch.

- 1 12-ounce container grape or cherry tomatoes, quartered lengthwise
- 2 celery stalks, finely diced
- ½ cup chopped Vidalia or Maui onion
- 5 large green olives, pitted, thinly sliced (about 2 tablespoons)
- 2 tablespoons coarsely chopped fresh oregano plus sprigs for garnish
- 1 tablespoon drained capers, rinsed
- 1 garlic clove, minced
- Pinch of dried crushed red pepper
- 3 tablespoons red wine vinegar
- 1 tablespoon extra-virgin olive oil plus additional for brushing
- 1 large eggplant (1½ to 1¾ pounds), trimmed

Mix tomatoes, celery, onion, olives, chopped oregano, capers, garlic, and crushed red pepper in medium bowl. Whisk red wine vinegar and 1 tablespoon extra-virgin olive oil in small bowl; pour over tomato mixture and toss to coat. Season caponata to taste with salt and pepper. **DO AHEAD** Caponata can be prepared 2 hours ahead. Let stand at room temperature.

Prepare barbecue (medium-high heat). Peel eggplant lengthwise to create alternating 2-inch-wide intervals of peeled and unpeeled skin. Cut eggplant crosswise into 6 slices, each about 1 inch thick. Brush eggplant slices with oil; sprinkle with salt and pepper. Grill eggplant slices until slightly charred and very tender when pierced with knife, about 8 minutes per side.

Place 1 grilled eggplant slice on each of 6 plates. Spoon caponata over, garnish with oregano sprigs, and serve warm or at room temperature.

GRILLED LEMON CHICKEN AND MOROCCAN COUSCOUS SALAD

6 SERVINGS/ While traditional couscous with its exotic spices is the stuff of cold winter nights, I love that the same spices—ginger, turmeric, cinnamon, and cumin—can make a cool couscous salad that's perfect on even the sultriest days. My favorite go-along is grilled chicken, but the salad is also good with grilled fish. When I've got leftover couscous, I spoon it onto a bed of lightly dressed greens, surround it with slices of tomato (and sometimes hard-boiled eggs), and call it lunch.

COUSCOUS

- 2 cups low-salt chicken broth
- 2 tablespoons extra-virgin olive oil, divided
- 1 tablespoon ground ginger
- 2 garlic cloves, pressed
- 2 teaspoons salt, divided
- 1 teaspoon ground turmeric

FOR PRODUCT DETAILS, SEE SOURCEBOOK.

- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cumin
- 1 10-ounce box plain couscous
- ½ cup raisins
- 1 cucumber, peeled, seeded, cut into ½-inch cubes (about 1½ cups)
- 1 large red bell pepper, cut into ½-inch cubes (about 2 cups)
- 1 large carrot, peeled, quartered lengthwise, thinly sliced crosswise
- 1 cup thinly sliced green beans or trimmed sugar snap peas
- 2 teaspoons finely grated lemon peel
- ¼ cup fresh lemon juice

CHICKEN

- 2½ tablespoons extra-virgin olive oil plus additional for drizzling
- 2 tablespoons fresh lemon juice
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 6 large skinless boneless chicken breast halves, pounded to ⅓-inch thickness
- ¾ cup plus ⅓ cup (loosely packed) chopped fresh cilantro
- ½ cup chopped toasted almonds (optional)
- 1 lemon, cut into 6 wedges

COUSCOUS Bring chicken broth, 1 tablespoon oil, ginger, garlic, 1 teaspoon salt, turmeric, cinnamon, and cumin to boil in heavy large saucepan. Stir in couscous and remove from heat. Scatter raisins over, cover, and let stand until couscous softens, about 10 minutes. Fluff couscous with fork, breaking up any lumps with fingertips. Transfer couscous to large bowl. Add cucumber, red bell pepper, carrot, green beans, and lemon peel. Whisk remaining 1 tablespoon oil, 1 teaspoon salt, and lemon juice in small bowl. Add to couscous; toss to coat. Season to taste with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.

CHICKEN Place 2½ tablespoons oil, lemon juice, ½ teaspoon salt, and ½ teaspoon pepper in large resealable plastic bag. Add chicken and seal bag, releasing any excess air; turn several times to coat. Let stand at room temperature 30 minutes. Alternatively, chill 1 to 3 hours and bring to room temperature before continuing.

Prepare barbecue (high heat). Brush grill rack with oil. Transfer chicken from bag to barbecue with some marinade still clinging and grill until slightly charred and just cooked through, about 4 minutes per side. Transfer chicken to platter and let rest 10 minutes.

Stir ¾ cup chopped cilantro into couscous. Sprinkle almonds over, if desired. Drizzle chicken with oil, sprinkle remaining ⅓ cup chopped cilantro over, and garnish with lemon wedges. Serve with couscous.

GRILLED FLANK STEAK WITH SPICY PEPPER AND WATERMELON SALAD

4 SERVINGS/ If you like things spicy, you'll love this dish. The marinade for the steak gets its heat from *sambal oelek*, an Indonesian chili paste, and some grated ginger, while the peppers get their spark from *sriracha*, a Thai chili sauce. Fresh watermelon cubes cool it all down, but not so much that you won't welcome an icy beer. Keep the pepper recipe handy—it's also good with chicken and white fish. Be sure to start marinating the steak at least two hours ahead.

FLANK STEAK

- 1½ tablespoons fresh lime juice
- 1 tablespoon grapeseed oil or olive oil
- 2 garlic cloves, pressed
- 1 teaspoon hot chili paste (such as sambal oelek)*
- ½ teaspoon grated peeled fresh ginger
- ½ teaspoon honey
- 1 1½-pound flank steak

PEPPER AND WATERMELON SALAD

- ¼ cup hot chili sauce (such as sriracha)*
- ¼ cup grapeseed oil or olive oil
- 3 tablespoons seasoned rice vinegar
- 1¼ teaspoons honey
- 4 large bell peppers, preferably assorted colors, cut into ½-inch squares
- 2 tablespoons minced red jalapeño chiles
- 2 cups ½-inch cubes seedless watermelon

STEAK Whisk all ingredients except flank steak in 13x9x2-inch baking dish. Add steak; turn to coat. Cover and let marinate at room temperature 2 hours, turning occasionally. Alternatively, cover and chill at least 4 hours and up to 1 day. Bring to room temperature before grilling.

PEPPER AND WATERMELON SALAD Whisk hot chili sauce, oil, vinegar, and honey in small bowl; season dressing with salt and pepper. Place peppers and chiles in large bowl. Toss with 6 tablespoons dressing. Let marinate 2 hours at room temperature. **DO AHEAD** Can be made 8 hours ahead. Cover dressing and salad separately and chill. Bring to room temperature before serving.

Prepare barbecue (high heat). Grill steak with some marinade still clinging until cooked to desired doneness, about 4 minutes per side for rare. Transfer to work surface; let rest 10 minutes. Thinly slice steak against grain; transfer to platter. Drizzle with some of remaining dressing from salad.

Toss watermelon into pepper salad. Serve flank steak and salad with remaining dressing alongside.

*/ Available in the Asian foods section of many supermarkets and at Asian markets.

ZUCCHINI "TAGLIATELLE" WITH MINT, CUCUMBER, AND LEMON

6 SERVINGS/ This pretty salad gets its name from the long slices of zucchini, which resemble tagliatelle pasta. I like to mix in some fresh mint and lemon for a nice zip, cucumber and sweet onion for crunch, and pistachio oil for fabulous depth of flavor.

- 6 small to medium zucchini (about 1½ pounds total), trimmed
- 1 large cucumber (about 13 ounces), peeled, seeded, diced
- 1 cup finely chopped Vidalia or Maui onion
- 1½ cups (loosely packed) fresh mint leaves, coarsely chopped, divided
- 2 teaspoons finely grated lemon peel
- 4 tablespoons fresh lemon juice
- 2 tablespoons pistachio oil

Using mandoline or V-slicer and working with 1 zucchini at a time, thinly slice lengthwise, discarding first strip. Slice up to seeded core; turn zucchini and continue to slice until only rectangle of seeded core remains; discard core. Place slices in medium bowl.

Add cucumber, onion, ½ of chopped mint, and lemon peel. Whisk lemon juice and pistachio oil in small bowl, then pour over zucchini mixture; toss to coat. Season with salt and generously with pepper. Cover zucchini mixture and refrigerate at least 1 hour and up to 3 hours.

Sprinkle remaining chopped mint over salad and toss to coat.

MORE INFO/ Pistachio oil can be found at specialty foods stores, some farmers' markets, and at amazon.com. If unavailable, substitute walnut or olive oil. /■

Dorie Greenspan is a Bon Appétit *special correspondent.*

FOOD STYLING BY JEN STRAUS; PROP STYLING BY LAUREN HUNTER

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THE SCOOP ON SUMMER DESSERTS



BY SARAH TENAGLIA
PHOTOGRAPHY BY KENJI TOMA

HERE'S EVERYTHING YOU NEED TO KNOW: **BUY COOKIES AND ICE CREAM.** ADD A HOMEMADE SAUCE, SYRUP, OR CRUST. ENJOY.







OPPOSITE: *Chocolate Chip and Banana Ice Cream Sandwiches; Frozen Orange and Amaretti Parfaits with Espresso Granita.*

THIS PAGE: *Peanut Brittle and Caramel Crunch Ice Cream Pie.* *(Recipes on page 88.)*



THIS PAGE: *Mint Hot Fudge Sundae.*

OPPOSITE: *Lime Ice Cream Torte Topped with Berry Sorbets; Dark-Chocolate-Dipped Cherry Ice Cream Cone. (Recipes on page 89.)*



CHOCOLATE CHIP AND BANANA ICE CREAM SANDWICHES

MAKES 10/ A chocolate-dipped frozen banana meets an ice cream sandwich.

- 1 16.5-ounce log refrigerated chocolate chip cookie dough or two 16-ounce tubs pre-portioned chocolate chip cookie dough rounds
- 2 pints premium banana ice cream, slightly softened
- 2 ripe bananas, cut into very thin slices
- 1 11.5-ounce package bittersweet chocolate chips
- ¼ cup vegetable oil
- 1½ cups loose granola or English toffee bits (optional)

Preheat oven to 350°F. If using dough log, cut into 20 equal-size rounds. Arrange sliced dough rounds (or 20 pre-portioned rounds) on 2 baking sheets, spacing evenly. Using fingertips, press each into 2½-inch round. Bake cookies until golden, about 11 minutes for sliced rounds and 15 minutes for pre-portioned dough. Transfer to rack; cool.

Line baking sheet with foil; place in freezer. Place 1 cookie, flat side up, on work surface. Top with ⅓ cup ice cream; spread almost to edge. Top with single layer of bananas. Sandwich with another cookie; press gently to compact. Place on baking sheet in freezer. Repeat with remaining cookies, ice cream, and bananas. Freeze 2 hours. Using knife, smooth sides of ice cream sandwiches. Freeze 1 hour.

Place chocolate chips and oil in small glass bowl; microwave on medium-high until chocolate is melted, stopping occasionally to stir, about 1½ minutes. Let stand just until cool, about 10 minutes.

Place granola or toffee (if using) on plate. Dip 1 ice cream sandwich halfway into melted chocolate; lift and quickly shake excess chocolate back into bowl. If desired, roll dipped edge in granola or toffee; return to baking sheet in freezer. Repeat with remaining sandwiches, chocolate, and granola or toffee. Freeze until firm, about 2 hours.

DO AHEAD Can be made 2 days ahead. Wrap each sandwich in foil; keep frozen.

FROZEN ORANGE AND AMARETTI PARFAITS WITH ESPRESSO GRANITA

MAKES 4/ These gorgeous, grown-up treats feature crunchy almond cookies, icy coffee granita, and creamy orange ice cream. Amaretti cookies vary in size—you'll need eight to twelve cookies for the parfaits.

- 1 cup finely ground espresso coffee beans
- 3 cups water
- ½ cup plus 1 tablespoon sugar
- 3 tablespoons orange juice
- 3 tablespoons Grand Marnier or other orange liqueur
- 4 teaspoons finely grated orange peel
- 1 pint premium vanilla ice cream, slightly softened
- 8 to 12 amaretti cookies (Italian macaroons)*
- 2 thin orange slices, cut in half (optional)

Brew espresso with 3 cups water in coffeemaker. Pour coffee into small metal pan. Add ½ cup sugar; stir to dissolve. Freeze 2 hours, stirring twice. Cover and freeze without stirring until solid, at least 6 hours or overnight. Using fork, scrape granita into icy crystals, then toss to mix. Cover; keep frozen.

Mix orange juice, liqueur, orange peel, and 1 tablespoon sugar in medium bowl until sugar dissolves. Transfer 2 tablespoons mixture to small bowl to use as sauce; chill. Mix ice cream into remaining orange mixture. Cover; freeze until firm, at least 6 hours.

Coarsely crumble 1 to 1½ cookies into each of 4 parfait glasses. Top each with ½ cup granita and another 1 to 1½ crumbled cookies. Top each with scoop of ice cream. Drizzle 1½ teaspoons orange sauce over ice cream. Garnish with orange slices, if desired.

*/ Available at some supermarkets and at Italian markets.

PEANUT BRITTLE AND CARAMEL CRUNCH ICE CREAM PIE

8 TO 10 SERVINGS/ Sea salt and peanuts up the ante in this salty-sweet treat.

CARAMEL SAUCE

- ¾ cup whipping cream
- ½ vanilla bean, split lengthwise
- 2 tablespoons (¼ stick) unsalted butter
- ¼ teaspoon fine sea salt
- ¾ cup sugar
- ⅓ cup water
- ¼ cup light corn syrup

PIE

- 9 whole graham crackers
- ¼ cup (packed) dark brown sugar
- 5 tablespoons unsalted butter, melted, hot
- 1½ teaspoons vanilla extract
- ½ cup salted roasted cocktail peanuts
- 3 pints premium vanilla ice cream, slightly softened
- 5 tablespoons natural-style (non-hydrogenated) creamy peanut butter
- 1 cup coarsely chopped peanut brittle

CARAMEL SAUCE/ Place cream in small saucepan. Scrape in seeds from vanilla bean; add bean. Bring just to simmer. Mix in butter and sea salt; set vanilla cream aside.

Stir sugar, ⅓ cup water, and corn syrup in heavy medium saucepan over medium heat until sugar dissolves. Increase heat;

D.I.Y. ICE CREAM SANDWICHES/

MORE GREAT COMBOS TO TRY

- Sandwich oatmeal cookies with peach ice cream; freeze, then quickly dip halfway into cooled melted white chocolate (use 12 ounces chopped white chocolate melted with 2 tablespoons vegetable oil). Freeze sandwiches 1 hour, then dip again into white chocolate to double-coat and roll dipped sides in granola.
- Place coffee ice cream between 2 chocolate cookies; freeze, then dip halfway into melted dark chocolate and roll dipped sides in toffee bits.
- Spread coconut ice cream between macadamia nut cookies; freeze, then dip halfway into melted dark chocolate and roll dipped sides in flaked coconut.

CHECK OUT A SLIDE SHOW OF ICE CREAM PIES AND CAKES AT bonappetit.com/go/slideshows.

boil without stirring until syrup turns deep amber, brushing down sides with wet pastry brush and swirling pan occasionally, about 12 minutes. Remove from heat. Whisk in vanilla cream (mixture will bubble). Set sauce aside.

PIE/ Preheat oven to 375°F. Line 9-inch-diameter pie dish with foil. Finely grind graham crackers and brown sugar in processor. Add butter and vanilla; blend until moist crumbs form. Add nuts; blend just until finely chopped. Using plastic wrap as aid, press crumbs firmly onto bottom and up sides of foil-lined pie dish. Freeze 15 minutes.

Bake crust until brown, about 15 minutes. Freeze 1 hour. Using foil, lift crust from dish; carefully peel off foil. Return crust to pie dish. Drizzle ½ cup caramel sauce over bottom of crust. Freeze 30 minutes. Spoon 1½ pints ice cream into crust; smooth top. Drizzle 3 tablespoons peanut butter over, then 2 tablespoons sauce. Sprinkle with ½ cup brittle. Freeze 1 hour. Spoon remaining 1½ pints ice cream over; smooth top. Drizzle 2 tablespoons peanut butter over, then 2 tablespoons sauce. Sprinkle edge of pie with ½ cup brittle. Freeze 4 hours. DO AHEAD Pie can be made 3 days ahead; tent with foil and freeze. Cover and chill remaining sauce.

Cut pie into wedges. Rewarm sauce and pass separately.

MINT HOT FUDGE SUNDAES

MAKES 6/ Pretty sundaes that have tons of mint flavor—in the fudge sauce, sugar topping, ice cream, and crumbled cookies.

- 1 cup bittersweet chocolate chips
- ¼ cup light corn syrup
- ¼ cup water
- 2 tablespoons (¼ stick) butter
- 2 tablespoons sugar, divided
- 1 ounce unsweetened chocolate, chopped
- ½ teaspoon peppermint extract
- 2 tablespoons sliced fresh mint leaves plus fresh mint sprigs for garnish
- 1 pint vanilla ice cream
- 10 chocolate-mint sandwich cookies, coarsely broken
- 1 pint green mint chocolate chip ice cream
- Sweetened whipped cream

Stir first 4 ingredients and 1 tablespoon sugar in heavy small saucepan over medium-high heat until chocolate is melted and smooth. Bring just to boil. Remove from heat. Add unsweetened chocolate and extract; stir until smooth. Set mint-fudge sauce aside.

Toss remaining 1 tablespoon sugar and sliced mint in small bowl. Set mint sugar aside.

Place small scoop of vanilla ice cream in each dish. Top with some broken cookies, then scoop of mint ice cream and more cookies. Drizzle 1 to 2 tablespoons warm sauce over each. Top with whipped cream. Garnish with mint sugar and mint sprigs.

LIME ICE CREAM TORTE TOPPED WITH BERRY SORBETS

12 SERVINGS/ Here's a real showstopper, with an exotic touch of cardamom. To crush the cardamom, place the seeds in a resealable plastic bag and tap with a rolling pin.

CRUST

- 1 5.25-ounce package sugar cookies
- ⅓ cup (packed) dark brown sugar
- ⅛ teaspoon salt
- 7 tablespoons unsalted butter, melted, hot
- 1½ teaspoons vanilla extract
- 1¼ cups hazelnuts, toasted, hot (about 6 ounces)

FILLING

- ⅔ cup fresh lime juice
- ⅔ cup sugar
- 3 tablespoons finely grated lime peel
- ¼ teaspoon finely crushed cardamom seeds
- 2 quarts premium vanilla ice cream, slightly softened
- 3 pints assorted berry sorbets (such as strawberry, raspberry, and blackberry)

BERRIES

- ⅓ cup water
- ¼ cup sugar
- 1 12-ounce package frozen blackberries
- 4 cups mixed fresh berries (such as blackberries, raspberries, and blueberries; about 20 ounces)

CRUST/ Preheat oven to 375°F. Finely grind cookies, brown sugar, and salt in processor. Add hot butter and vanilla; blend until moist crumbs form. Add hot nuts; blend just until finely chopped. Press crust onto bottom and up sides of 9-inch-diameter springform pan with 2¾-inch-high sides to within ¼ inch of top edge. Freeze crust 15 minutes. Bake until golden, about 15 minutes. Freeze 30 minutes.

FILLING/ Stir lime juice, sugar, and lime peel in large bowl until sugar dissolves. Pour ⅓ cup lime syrup into small bowl; mix in cardamom. Cover; chill to use later. Mix ice cream into remaining lime syrup in large bowl. Spoon all but 2½ cups ice cream into crust; smooth top. Freeze torte and remaining ice cream until firm, about 2 hours.

Top torte with large scoops of ice cream, spacing apart and dipping ice cream scoop into hot water between scoops. Top with large scoops of sorbets, spacing apart. Using measuring spoons of various sizes dipped in hot water, scoop remaining sorbets; place among larger scoops. Freeze 3 hours.

BERRIES/ Stir ⅓ cup water and sugar in medium saucepan over medium heat until sugar dissolves. Add frozen berries. Increase heat; boil until berries are soft and liquid is slightly reduced, about 8 minutes. Puree mixture in processor. Strain through sieve set over bowl, pressing on solids; discard solids. Cover; chill until cold. DO AHEAD Can be made 1 day ahead. Cover torte; keep frozen. Keep lime syrup and berry sauce chilled.

Run knife around pan sides to loosen crust. Release sides. Tuck some fresh berries into spaces between ice cream and sorbet. Toss remaining berries in berry sauce. Cut torte into wedges. Drizzle lime syrup over wedges. Spoon berry mixture alongside.

COVER RECIPE/ DARK-CHOCOLATE-DIPPED CHERRY ICE CREAM CONES

MAKES 8/ The decadent chocolate-dipped ice cream cones are easy—and a lot of fun—to make at home.

- 3 pints premium cherry ice cream
- 8 sugar cones
- 1 11.5-ounce package bittersweet chocolate chips
- ¼ cup vegetable oil
- 2 ounces high-quality white chocolate (such as Lindt or Perugina), chopped
- 1½ cups coarsely chopped toasted almonds

Spoon some ice cream into 1 cone, packing gently to fill. Dip large (¼ cup) round ice cream scoop into bowl of hot water. Scoop large mounded ball of ice cream onto cone, pressing gently. Stand cone in small glass; place in freezer. Repeat with remaining cones and ice cream, placing each cone in individual glass. Freeze 2 to 8 hours.

Place bittersweet chocolate and oil in small glass bowl. Microwave on medium-high until chocolate is melted, stopping occasionally to stir, about 1½ minutes. Let stand just until cool, about 10 minutes. Place white chocolate in another small glass bowl; melt in microwave on medium-high, stopping occasionally to stir, about 1 minute.

Place nuts on plate. Working quickly and tilting bowl of bittersweet chocolate to form deep pool, dip ice cream end of cone into chocolate, turning to coat. Gently shake cone, allowing excess chocolate to drip back into bowl. Immediately roll bottom half of chocolate-dipped scoop in nuts. Dip fork into white chocolate; drizzle lines over top of cone. Place cone in glass; return to freezer. Repeat with remaining cones. Freeze 1 hour. DO AHEAD Can be made 1 day ahead. Wrap cones in foil; keep frozen. /■

FOOD STYLING BY VICTORIA GRANOF; PROP STYLING BY SARA WACKSMAN



IN THE HILLS ABOVE LOS ANGELES, **AN URBAN FARMER** THROWS— AND GROWS— A DINNER PARTY

PHOTOGRAPHY BY BRIGITTE SIRE

TEXT BY NINA ELDER

PRODUCED BY KARIN FITTANTE

THIS PAGE: *Jeanne Thiel Kelley leads Thea the goat down to the community garden near her home, where Thea's job is to eat the weeds.*

OPPOSITE: *During the summer, Jeanne harvests five or six eggs a day from her chicken coop. Several different breeds of hens lay a colorful assortment.*



TO LIVE AND FARM IN L.A.

WHO/
JEANNE THIEL KELLEY AND MARTIN KELLEY

OCCUPATIONS/
She's a recipe developer and cookbook author (*Blue Eggs and Yellow Tomatoes*); he's a landscape designer.

PARTY PHILOSOPHY/
"I like to enjoy my parties, too, so I don't make anything that's fussy or overly complicated," Jeanne says. "I always take advantage of what's in season—and what's growing in my garden."



ABOVE: *Jeanne and Thea strike a pose.* OPPOSITE: *When cooking, Jeanne likes to add bold flavor to her dishes while still keeping the ingredient list short. To make tonight's salad special, she adds slices of just-picked yellow tomatoes and summer's sweetest peaches. The quinoa gets a kick from toasted cumin seeds and turmeric. Recipes begin on page 96.*

FIFTEEN YEARS AGO, JEANNE THIEL Kelley and her husband, Martin, bought a hillside lot in the Eagle Rock neighborhood of Los Angeles—and built a chicken coop.

A Santa Rosa plum tree and the couple's two-story home soon followed. But that was just the beginning. Today, Jeanne, Martin, and their daughters, Celeste and Theresa, tend to what amounts to a farm in these parts. They have a flock of chickens, a pygmy goat, two dogs, eight fruit trees, a Turkish bay tree, a large plot in the community garden just down the street, and a compost bin. "I don't have to go far to find great ingredients," Jeanne says.

Luckily, Jeanne knows exactly what to do with all of the incredible food just outside her door. She went to culinary school in Paris, is a *Bon Appétit* contributing editor, and recently published her first cookbook, *Blue Eggs and Yellow Tomatoes.* With ingredients this fresh, Jeanne says there's one basic rule: "Keep it simple."

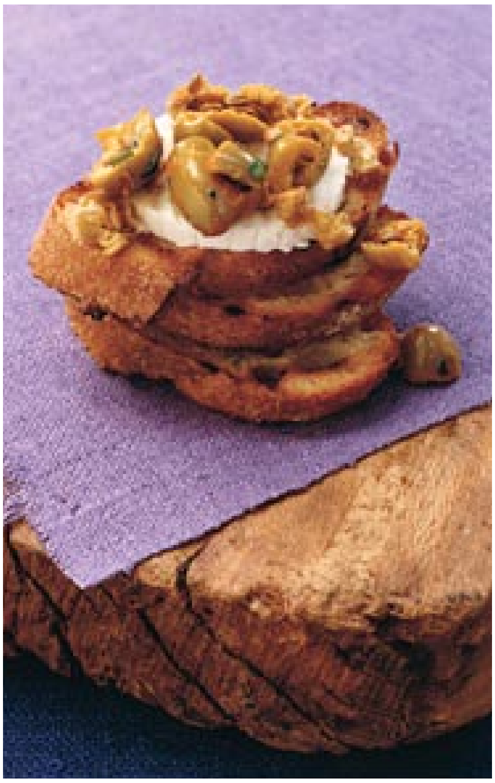
That simplicity extends to her dinner parties, like the small gathering of family and friends this evening. "I don't like big productions," she says. To keep things low-key, Jeanne chooses dishes that can be prepped in advance, so she has just a few things to do when guests arrive. And once the guests get to the house, they know to gather in the kitchen, which is the focal point of the second story. "Martin says it's the kitchen that swallowed the living room," says Jeanne. The large, open space leaves plenty of room for mingling, chatting—and helping. Notes Jeanne, "I'm the youngest of five children, so I can't stand being alone. When I'm cooking, I really like to have people around me."

As everyone settles in with glasses of rosé (or sparkling water for the teenagers) and green olive-goat cheese crostini, Jeanne puts the game hens on the grill, tosses the salad made with greens and tomatoes from her garden, and grills garden-fresh zucchini to add to the quinoa. Earlier in the day, she made the sour cream tart, which will be paired with a Santa Rosa plum compote made with fruit from (you guessed it) the tree in her backyard.

It's nights like these when all of the hard work put in by Jeanne and her family pays off: good company, good wine, and food straight from the source. "I enjoy the process," Jeanne says. "It's my little way of doing the right thing—and my homegrown food tastes really good."

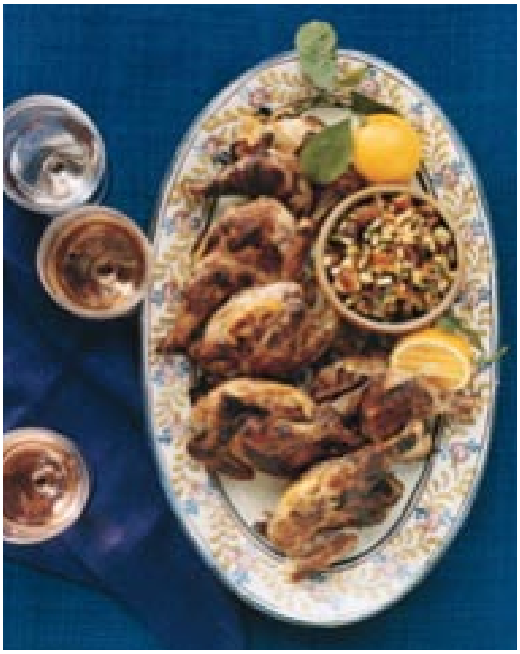






THIS PAGE, CLOCKWISE FROM ABOVE: *Jeanne's husband, Martin (far left), designed their stunning terraced backyard. To keep maintenance to a minimum and to save water, he filled the space with native and other drought-resistant plants./ A little orange juice and peel give the green olive crostini a citrusy zing./ Theresa Kelley, Jeanne and Martin's younger daughter (right), and her friend Maya Harjo catch up over slices of sour cream tart./ A tangy sumac dressing is the secret to picture-perfect (and absolutely delicious) game hens.* OPPOSITE: *Bruno Sère (in blue) and Cynthia McIntosh (to his left) join Jeanne, Martin, and the girls for tonight's outdoor dinner on the back patio.*







MENU FOR / 8

Green Olive and Goat Cheese Crostini

DRINK/ Rosé

Grilled Cornish Game Hens with Lemon, Sumac, and Date Relish

Garden Greens with Yellow Tomatoes and Peaches

Quinoa with Grilled Zucchini, Garbanzo Beans, and Cumin

Sour Cream Tart with Santa Rosa Plum Compote

GREEN OLIVE AND GOAT CHEESE CROSTINI

MAKES 16/

- 1 teaspoon fennel seeds
- 1 cup (lightly packed) chopped pitted imported brine-cured green olives
- 2 tablespoons extra-virgin olive oil plus additional for brushing
- 1 tablespoon thinly sliced garlic chives or 2 garlic cloves, thinly sliced
- 1 tablespoon fresh orange juice
- 2 teaspoons chopped fresh thyme
- 1½ teaspoons finely grated orange peel
- 16 ½-inch-thick diagonal slices baguette
- 1 6-ounce log soft fresh goat cheese (cut into 16 rounds)

Toast fennel seeds in small skillet over medium-high heat until fragrant, shaking skillet occasionally, about 1 minute. Transfer seeds to medium bowl. Add olives, 2 tablespoons oil, garlic chives, orange juice, thyme, and orange peel to bowl and toss to blend. Season to taste with salt and pepper. DO AHEAD Can be made 2 days ahead. Cover; chill. Bring to room temperature before using.

Prepare barbecue (medium-high heat). Brush both sides of bread slices with oil. Grill on 1 side until golden, about 1 minute. Turn bread over; immediately top each slice with 1 cheese round. Grill until bottoms are golden and cheese softens slightly, about 1 minute.

Transfer crostini to platter. Spoon olive mixture over and sprinkle with pepper.

INGREDIENT TIP/ Garlic chives, also known as Chinese chives, can be found at Asian markets.

WHAT TO DRINK/ On hot summer evenings, Jeanne likes to serve chilled rosé. It's delicious with the crostini and is also great paired with the Cornish game hens. To find interesting wines, Jeanne often stops by her favorite local wine shop, Colorado Wine Company. The staff there turned her on to the Château du Rouët 2007 Côtes de Provence Rosé Cuvée Reservée Tradition ($13) that she's pouring tonight. The Grenache-Syrah blend has a fruity, elegant taste and is rich enough to stand up to the bold flavors in this menu.

GRILLED CORNISH GAME HENS WITH LEMON, SUMAC, AND DATE RELISH

8 SERVINGS/ This recipe yields two extra portions for second helpings. The hens are brined for at least six hours, so be sure to plan ahead. To make things easier, ask the butcher to halve the hens for you.

- 9 cups water
- 1 cup fresh lemon juice, divided
- ½ cup coarse kosher salt
- 5 1¼- to 1½-pound Cornish game hens, cut lengthwise in half, backbone removed
- ½ cup olive oil
- 2 tablespoons ground sumac*
- 4 garlic cloves, peeled
- 10 very thin lemon slices
- Date Relish (see recipe)

Combine 9 cups water, ½ cup lemon juice, and coarse salt in large nonreactive pot. Stir until salt dissolves. Add hen halves and press to submerge. Refrigerate hens in brine, weighing down with heavy plate if needed, at least 6 hours and up to 1 day.

Whisk ½ cup lemon juice, oil, and sumac in medium bowl. Press in garlic cloves; season with pepper. Let dressing stand 15 minutes to thicken slightly, whisking occasionally.

Drain hens. Pat dry with paper towels; arrange on large rimmed baking sheet. Using fingertips, loosen skin of breast meat on each hen half. Brush some dressing under skin onto breast meat of each hen; place lemon slice onto breast meat and pull skin over to cover. Brush hens all over with remaining dressing. DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

Prepare barbecue (medium-high heat). Place hens, skin side up, on grill rack. Cover and grill until bottom sides are brown, about 8 minutes. Turn hens over; grill uncovered until skin sides brown, about 6 minutes. Continue to grill until hens are cooked through, turning occasionally, about 9 minutes longer. Transfer hens to platter. Serve with Date Relish.

*/ Ground, dried, reddish-purple berries that grow wild throughout the Middle East; available at specialty foods stores and Middle Eastern markets.

DATE RELISH

MAKES ABOUT 2½ CUPS/

- 8 green onions, thinly sliced
- 1 cup chopped fresh Italian parsley
- ⅔ cup chopped pitted Deglet Noor dates
- ½ cup pine nuts, toasted
- 6 tablespoons extra-virgin olive oil
- 3 tablespoons fresh lemon juice
- 2 teaspoons finely grated lemon peel
- 2 teaspoons (about) minced seeded deveined habanero chile (from 1 chile)

Combine all ingredients except habanero chile in medium bowl; toss to blend. Add chile to taste. Season relish to taste with salt. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

TEST-KITCHEN TIP/ Removing the seeds and veins from the super-hot habanero chile tames it a bit. To protect your hands when handling the chile, wear disposable gloves.

GARDEN GREENS WITH YELLOW TOMATOES AND PEACHES

8 SERVINGS/

- ⅓ cup extra-virgin olive oil
- 2 tablespoons minced shallot
- 2 tablespoons white balsamic vinegar
- 1½ tablespoons fresh lemon juice
- 8 cups mixed baby greens, including arugula (4 to 6 ounces)
- 4 small vine-ripened yellow tomatoes, cut into wedges
- 2 small yellow peaches, wiped clean of fuzz, halved, pitted, thinly sliced

Whisk first 4 ingredients to blend in medium bowl. Season dressing to taste with salt and pepper. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Combine greens, tomatoes, and peaches in large shallow bowl. Toss with enough dressing to coat lightly and serve.

QUINOA WITH GRILLED ZUCCHINI, GARBANZO BEANS, AND CUMIN

8 SERVINGS/

- 1 15-ounce can garbanzo beans (chickpeas), drained
- 3 tablespoons fresh lemon juice
- 5 tablespoons extra-virgin olive oil, divided
- 2 garlic cloves, peeled
- 2 teaspoons cumin seeds
- 1 teaspoon turmeric, divided
- 1 teaspoon smoked paprika,* divided
- 2 cups water
- 1 cup quinoa (about 6 ounces),** rinsed well, drained
- 1 teaspoon coarse kosher salt
- 1½ pounds medium zucchini (about 5), trimmed, quartered lengthwise
- 1½ teaspoons ground cumin
- 4 green onions, thinly sliced
- ¼ cup chopped fresh Italian parsley

Combine garbanzo beans and lemon juice in large bowl. Add 3 tablespoons oil; press in garlic and stir to combine. Let marinate at least 15 minutes and up to 2 hours.

Heat 1 tablespoon oil in medium saucepan over medium-high heat. Add cumin seeds, ½ teaspoon turmeric, and ½ teaspoon paprika; stir until fragrant, about 1 minute. Add 2 cups water, quinoa, and coarse salt; bring to simmer, stirring occasionally. Reduce heat to medium-low. Cover and simmer until all water is absorbed, about 16 minutes.

Meanwhile, prepare barbecue (medium-high heat). Place zucchini on rimmed baking sheet. Drizzle with 1 tablespoon oil. Sprinkle with ground cumin, ½ teaspoon turmeric, and ½ teaspoon paprika. Toss to coat evenly.

Place zucchini on grill; sprinkle generously with salt and pepper. Grill until tender and browned on all sides, 10 to 12 minutes. Transfer to work surface. Cut crosswise into ½-inch pieces. Add zucchini, green onions, and parsley, then garbanzo bean mixture to quinoa. Toss to blend. Season with salt and pepper. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

*/ Sometimes labeled Pimentón Dulce or Pimentón de La Vera Dulce; available at some supermarkets, at specialty foods stores, and from tienda.com.

**/ A grain with a flavor and texture similar to couscous; available at natural foods stores.

SOUR CREAM TART WITH SANTA ROSA PLUM COMPOTE

8 SERVINGS/

CRUST

- ¾ cup unbleached all purpose flour
- ¾ cup assorted nuts (such as walnuts, almonds, and hazelnuts), toasted, cooled
- ¼ cup sugar
- ¾ teaspoon salt
- 6 tablespoons (¾ stick) chilled unsalted butter, diced
- 1 large egg yolk

FILLING

- 2 teaspoons water
- ¼ teaspoon unflavored gelatin
- 3 large egg yolks
- ¼ cup sugar
- 1½ tablespoons cornstarch
- 1 cup whole milk
- ½ vanilla bean, split lengthwise
- ½ cup sour cream
- Santa Rosa Plum Compote (see recipe)

CRUST Butter bottom of 9-inch tart pan with removable bottom. Finely grind flour, nuts, sugar, and salt in processor. Add 6 tablespoons butter. Using on/off turns, blend until coarse meal forms. Add egg yolk; blend until moist clumps form. Press dough over bottom and up sides of pan. Pierce crust with fork. Freeze until firm, about 30 minutes.

Preheat oven to 400°F. Bake crust until golden, 13 to 14 minutes. Cool completely.

FILLING Place water in very small cup. Sprinkle gelatin over. Let stand until gelatin softens, about 10 minutes.

Whisk egg yolks, sugar, and cornstarch in medium bowl to blend. Place milk in medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk to simmer. Gradually whisk hot milk mixture into yolk mixture. Return to same saucepan. Stir over medium-high heat until custard thickens and boils, about 2 minutes. Remove from heat. Scrape in gelatin mixture and stir to dissolve. Let stand 5 minutes.

Transfer custard to metal bowl. Discard vanilla bean. Set bowl over another bowl filled with ice and water; stir until cool but not set, about 15 minutes. Fold in sour cream. Spread filling evenly in crust. Chill tart until filling sets, at least 2 hours and up to 6 hours.

Cut tart into wedges. Spoon plum compote over and serve.

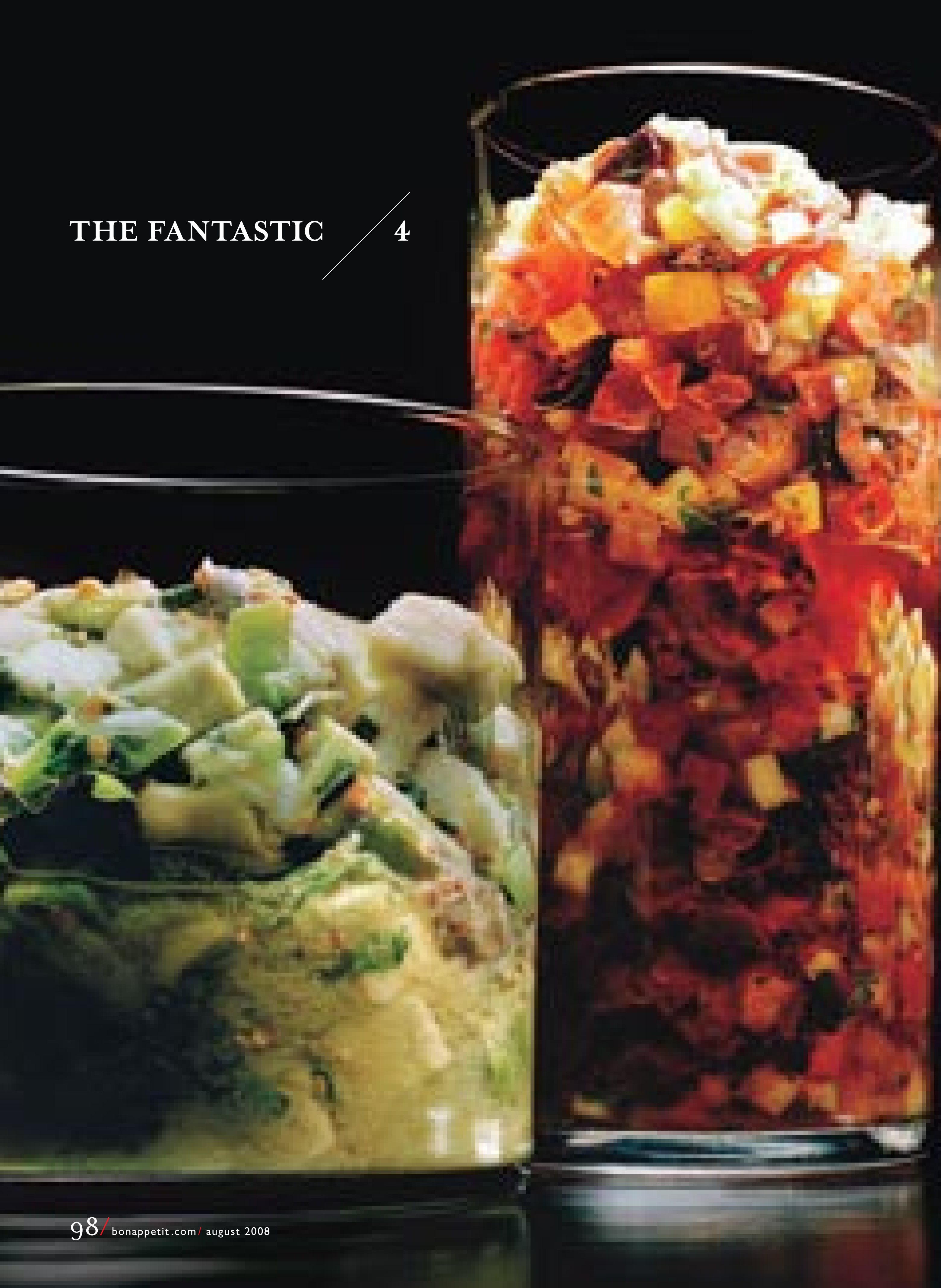
SANTA ROSA PLUM COMPOTE

8 SERVINGS/ To intensify the flavor of the compote, Jeanne cooks the plums with their pits. Any leftover compote would be delicious spooned over vanilla ice cream.

- 2 pounds red plums (preferably Santa Rosa), quartered
- 1⅓ cups (about) sugar, divided
- 2 cinnamon sticks
- 1 vanilla bean, split lengthwise

Combine plums, 1 cup sugar, and cinnamon sticks in large saucepan. Scrape in seeds from vanilla bean; add bean. Stir over low heat until plums are very tender and compote thickens, stirring often and adding ⅓ cup sugar if desired, about 45 minutes. Remove from heat. Cool completely. Transfer compote to bowl, discarding pits, vanilla bean, and cinnamon sticks. **DO AHEAD** Can be made 2 days ahead. Cover; chill. /■

THE FANTASTIC / 4



BY JILL SILVERMAN HOUGH
PHOTOGRAPHY BY NIGEL COX

FOUR AMAZING NO-COOK SAUCES. DOZENS OF DISHES TO TAKE YOU ALL THE WAY THROUGH SUMMER.



FROM LEFT: *Asian Avocado Salsa; Gazpacho Salsa; Lemon-Lime, Corn, and Jalapeño Relish; Fresh Stone-Fruit Chutney.* *(Recipes on page 100.)*

GAZPACHO SALSA

MAKES ABOUT 5 CUPS/ All the flavors of the cold Spanish soup—in a chunky salsa. The secret ingredient here is smoked paprika, which is now available in the spice section of many supermarkets. That variety is slightly sweet, but a hot version (available at specialty foods stores) can be used instead, if you want more heat.

- 6 tablespoons extra-virgin olive oil (preferably Spanish)
- 2 tablespoons Sherry wine vinegar or red wine vinegar
- 3 garlic cloves, minced
- 1 tablespoon smoked paprika
- 1½ teaspoons coarse kosher salt
- ¾ teaspoon freshly ground black pepper
- 3 medium tomatoes, cored, seeded, cut into ¼-inch cubes
- 1 small cucumber, peeled, seeded, cut into ¼-inch cubes (about 1 cup)
- ¾ cup coarsely chopped pitted Kalamata olives
- ½ red bell pepper, cut into ¼-inch cubes
- ½ yellow bell pepper, cut into ¼-inch cubes
- ½ cup finely chopped red onion
- 3 tablespoons chopped fresh Italian parsley

Whisk oil, vinegar, garlic, paprika, coarse salt, and pepper in large bowl. Add all remaining ingredients and toss to coat. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Toss to blend before serving.

LEMON-LIME, CORN, AND JALAPEÑO RELISH

MAKES ABOUT 1½ CUPS/ Six ingredients yield big dividends. Be sure to use a good-quality fruity olive oil.

- 2 limes
- 1 lemon
- 1 cup fresh corn kernels (cut from 2 small ears)
- 4 jalapeño chiles, seeded, finely chopped (scant ½ cup)
- ¾ cup extra-virgin olive oil
- ¾ teaspoon (or more) coarse kosher salt

Using vegetable peeler, remove peel in strips from limes and lemon (green and yellow parts only). Cut peel into 1x⅛-inch strips. Place in medium bowl. Squeeze enough juice from limes and lemon to measure 2 tablespoons lime juice and 2 tablespoons lemon juice. Add to bowl with peel. Add corn kernels, jalapeños, oil, and ¾ teaspoon coarse salt; stir to blend. Cover and chill at least 2 hours to allow flavors to blend. Season to taste with more coarse salt, if desired. **DO AHEAD** Can be made 1 day ahead. Keep chilled. Bring relish to room temperature before serving.

ASIAN AVOCADO SALSA

MAKES ABOUT 4 CUPS/ Crunchy, creamy, and just a little spicy (thanks to the wasabi).

- 1 tablespoon sesame seeds
- 2 tablespoons unseasoned rice vinegar
- 1 tablespoon mirin (sweet Japanese rice wine)*
- 2 teaspoons soy sauce
- 1½ teaspoons Asian sesame oil
- 1½ teaspoons coarse kosher salt
- 1 teaspoon wasabi paste (horseradish paste)*
- 2 cups coarsely chopped trimmed watercress (leaves and tender stems from 2 medium bunches)
- 4 green onions, thinly sliced on diagonal (about 1 cup)
- ½ cup ⅓-inch cubes peeled jicama
- 2 large avocados, halved, pitted, peeled, cut into ⅓-inch cubes

Stir sesame seeds in dry skillet over medium heat until aromatic and light golden, about 2 minutes. Transfer to small bowl to cool.

Whisk next 6 ingredients in large bowl to blend. Add watercress, green onions, and jicama; toss to coat. Gently stir in avocados. **DO AHEAD** Can be made 1 hour ahead. Cover; chill.

Sprinkle salsa with toasted sesame seeds and serve chilled.

*/ Available in the Asian foods section of some supermarkets and at Japanese markets.

TEST-KITCHEN TIP/ To keep avocados from discoloring after they're diced, place them in a strainer or colander and rinse under cold running water, then drain well. The color will stay bright for at least an hour.

FRESH STONE-FRUIT CHUTNEY

MAKES ABOUT 3 CUPS/ The chutney is macerated in vinegar and sugar, creating a syrupy sauce that also softens the fruit.

- 2 large firm but ripe peaches or nectarines (about 12 ounces total), halved, pitted, thinly sliced
- 2 small firm but ripe apricots or plums (about 6 ounces total), halved, pitted, thinly sliced
- 1 cup quartered pitted cherries
- 6 tablespoons sugar
- 3 tablespoons white balsamic vinegar
- ½ teaspoon garam masala*

Combine all fruit in medium bowl. Add sugar, vinegar, and garam masala; toss gently. Let stand 1 hour at room temperature to allow juices to form and to blend flavors, tossing occasionally. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Serve chilled or at room temperature.

*/ An Indian spice mixture; available in the spice section of many supermarkets and at Indian markets.

FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY MOLLY FITZSIMONS

FOUR SIMPLE SAUCES, A SUMMER OF EATING



GAZPACHO SALSA

1. USE AS A TOPPING FOR BRUSCHETTA.
2. STIR INTO A QUICK NO-COOK TOMATO SOUP: BLEND A POUND OR SO OF PERFECTLY RIPE TOMATOES WITH GARLIC, A BIT OF ONION, CHICKEN BROTH, FRUITY OLIVE OIL, BASIL, SALT, AND PEPPER.
3. SERVE WITH BLUE CORN TORTILLA CHIPS.
4. SPOON OVER GRILLED STEAK.
5. PUREE. SIMMER IN SKILLET, ADD FISH FILLETS, COVER, AND COOK OVER MEDIUM HEAT UNTIL FISH IS DONE.
6. FOLD INSIDE A SIMPLE CHEESE OMELET.
7. MIX INTO A BOWL OF WARMED BLACK BEANS; SPRINKLE WITH COTIJA CHEESE.
8. GRILL SOME SHRIMP SKEWERS AND TOP WITH THE SALSA.
9. PUREE AND USE AS A DIPPING SAUCE FOR SWEET POTATO FRIES.
10. TOSS WITH COOKED BOW-TIE PASTA AND SERVE AT ROOM TEMPERATURE.

CORN RELISH

11. SPOON OVER GRILLED HALIBUT, MAHI-MAHI, OR SALMON.
12. MARINATE A SKIRT STEAK IN MINCED GARLIC AND JALAPEÑO CHILE, CHILI POWDER, GROUND CUMIN, CHOPPED CILANTRO, ORANGE JUICE, WHITE WINE VINEGAR, AND OLIVE OIL. GRILL IT, THEN SLICE ACROSS THE GRAIN. SERVE CARNE ASADA WITH WARM TORTILLAS, CHOPPED WHITE ONION AND CILANTRO, AND SOME RELISH.
13. DRIZZLE OIL FROM RELISH ONTO TOASTED HAMBURGER BUNS; TOP BUNS WITH TURKEY BURGERS, MONTEREY JACK CHEESE, RED ONION, AND SOME RELISH.
14. TOSS WITH ROASTED POTATO WEDGES.
15. GRILL ZUCCHINI AND PATTYPAN SQUASH HALVES THAT HAVE BEEN BRUSHED WITH OLIVE OIL AND SPRINKLED WITH SALT AND PEPPER. CUT INTO LARGE PIECES AND COMBINE WITH SOME OF THE RELISH.
16. TOSS WITH COOKED ORZO, GRILLED SHRIMP, SLICED BASIL, AND CRUMBLED *RICOTTA SALATA.*
17. SPOON OVER THICK SLICES OF HEIRLOOM TOMATOES IN ASSORTED COLORS.

AVOCADO SALSA

18. SERVE WITH PITA CHIPS.
19. TOSS WITH COLESLAW MIX AND SEASON TO TASTE WITH RICE VINEGAR, ASIAN SESAME OIL, SALT, AND PEPPER.
20. SEAR TUNA STEAKS UNTIL COOKED ON EACH SIDE BUT STILL RAW IN THE MIDDLE; PLACE ON A MOUND OF THE SALSA.
21. MAKE SIMPLE SASHIMI: BUY SUSHI-GRADE FISH, CUT INTO ⅛-INCH-THICK SLICES, AND TOP WITH SALSA.
22. USE AS A TOPPING FOR GRILLED SALMON BURGERS.
23. TURN INTO LETTUCE WRAPS: MARINATE CHICKEN BREASTS IN VEGETABLE OIL, LIME JUICE, AND FISH SAUCE. GRILL; CUT INTO STRIPS. WRAP IN BUTTER LETTUCE LEAVES ALONG WITH STEAMED RICE, SOME SALSA, AND CHOPPED GREEN ONIONS.
24. TOSS WITH WARM COOKED SOBA NOODLES AND GRILLED ZUCCHINI AND JAPANESE EGGPLANT.
25. SPOON OVER CRAB CAKES.
26. MARINATE FLANK STEAK IN SOY SAUCE, RICE VINEGAR, AND ASIAN SESAME OIL. GRILL THE STEAK, SLICE IT ACROSS THE GRAIN, AND SERVE WITH THE SALSA.
27. MAKE A VEGGIE SUSHI ROLL: SPREAD COOKED SUSHI RICE OVER SEASONED NORI (DRIED SEAWEED) SHEET. COVER RICE WITH A THIN LAYER OF SALSA. ROLL UP THE NORI TIGHTLY; CUT THE ROLL INTO PIECES.
28. MAKE CHICKEN SALAD SANDWICHES: COMBINE SHREDDED PURCHASED ROASTED CHICKEN WITH SALSA AND PLACE ON SPLIT CIABATTA ROLLS.

FRUIT CHUTNEY

29. SPREAD SOFT FRESH GOAT CHEESE EVENLY OVER BAGUETTE TOASTS; TOP EACH WITH A SPOONFUL OF CHUTNEY.
30. STIR INTO SOFTENED VANILLA ICE CREAM.
31. MAKE A YOGURT PARFAIT: LAYER GREEK-STYLE YOGURT, SOME CHUTNEY, AND GRANOLA. DRIZZLE WITH A LITTLE HONEY.
32. PLACE ON SPLIT BISCUITS AND TOP WITH SWEETENED WHIPPED CREAM.
33. MAKE GRILLED CHEESE SANDWICHES WITH SLICED BRIOCHE, BRIE, AND THE CHUTNEY.
34. GRILL LAMB CHOPS THAT HAVE BEEN MARINATED IN OLIVE OIL, MINCED GARLIC, CHOPPED ROSEMARY, SALT, AND PEPPER. SERVE WITH THE CHUTNEY.
35. TOP WITH A DOLLOP OF MASCARPONE CHEESE AND SOME CRUMBLED AMARETTI COOKIES.
36. SERVE ON A CHEESE PLATE WITH CRACKERS AND AN ASSORTMENT OF CHEESES.
37. SPOON OVER GRILLED PORK: BRUSH A PORK TENDERLOIN WITH OLIVE OIL AND APRICOT PRESERVES. SPRINKLE WITH GARAM MASALA, SALT, AND PEPPER. GRILL; SLICE INTO MEDALLIONS. /■

Jill Silverman Hough is a cooking teacher and food writer. She lives in Napa Valley.

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TUSCANY ON THE GRILL

RETHINK YOUR **SUMMER BARBECUE** WITH A SIMPLE, DELICIOUS MENU INSPIRED BY THE ITALIAN COUNTRYSIDE

BY CRISTINA CECCATELLI COOK

PHOTOGRAPHY BY CRAIG CUTLER

Grilled Smashed Potatoes; Charred Heirloom Tomatoes with Fresh Herbs; Leg of Lamb with Caramelized Lemon Jus. (Recipes begin on page 106.)





OPPOSITE: *Grilled Pizza with Pears, Fresh Pecorino, and Walnuts.* THIS PAGE: *Limoncello Gelato. (Recipes begin on page 106.)*

MENU FOR 8

STARTER/
Grilled Pizza with Pears, Fresh Pecorino, and Walnuts

MAIN & SIDES/
Stuffed Butterflied Leg of Lamb with Caramelized Lemon Jus

Charred Heirloom Tomatoes with Fresh Herbs

Grilled Smashed Potatoes

DESSERT/
Limoncello Gelato

Cookies

DRINKS/
Tuscan White
Tuscan Red

COOKING CLUB GAME PLAN

How to pull off this menu with ease

DIVIDE/ Decide who will cook each dish. Have the host make the lamb. Because this is a relatively simple menu (and the food is best served hot off the grill), gather at one house and cook the meal together.

ASSIGN/ Ask any non-cooks to bring the wine.
PREPARE/ Before guests arrive, light the grill and set out any equipment they might need to prepare and plate their dishes.

STARTER/

GRILLED PIZZA WITH PEARS, FRESH PECORINO, AND WALNUTS

MAKES 4 PIZZAS/ No need to heat up the oven. Not only is grilling faster than baking, but it also adds a nice smoky flavor to the pizza.

CRUSTS
- 1¼ cups warm water (105°F to 115°F)
- Pinch of sugar
- 1½ teaspoons active dry yeast
- 1½ teaspoons salt
- 2¾ cups (or more) bread flour, divided

TOPPINGS
- 12 ounces Brinata or aged Manchego cheese
- 2 pears (about), halved, cored, very thinly sliced
- ⅔ cup walnut pieces, coarsely broken
- Freshly cracked black pepper
- Extra-virgin olive oil

CRUSTS/ Pour 1¼ cups warm water into large bowl. Add sugar; sprinkle yeast evenly over and stir to blend. Let stand until yeast dissolves and mixture looks spongy, about 10 minutes. Mix in salt, then 2½ cups flour. Stir until shaggy-looking dough forms. Sprinkle work surface with ¼ cup flour; turn dough out onto work surface. Knead dough until smooth and only slightly sticky, adding more flour if very sticky, about 8 minutes. Dust dough all over with flour. Place in clean large bowl. Cover with plastic wrap and towel. Let dough rise in warm draft-free area until doubled in volume, about 1½ hours.

Knead dough down. Dust lightly with flour. Divide into 4 equal pieces. Place on work surface. Cover dough with kitchen towel and let rest 30 minutes.

Prepare barbecue (medium-high heat). Working with 1 dough piece at a time, stretch and roll out on lightly floured surface to 9- to 10-inch round. Grill until beginning to color, about 1½ minutes per side. Transfer crusts to baking sheets. **DO AHEAD** Pizza crusts can be made 6 hours ahead. Let crusts stand at room temperature.

TOPPINGS/ Thinly slice cheese; arrange atop crusts, leaving ½-inch plain border. Cover cheese with single layer of pear slices (there may be some pear left over), then scatter walnuts over.

Prepare barbecue (medium heat). Working in batches if necessary, transfer pizzas to grill. Cover and cook until cheese softens and crust is golden on bottom, 4 to 5 minutes. Transfer pizzas to work surface. Sprinkle with pepper; drizzle with oil. Cut into wedges and serve.

INGREDIENT TIP/ This recipe calls for Brinata, a specific kind of pecorino *fresco*. Pecorino *fresco* is a fresh sheep's-milk cheese that is milder in taste and softer than Pecorino Toscano or Pecorino Romano. Look for pecorino *fresco* at your local cheese shop or purchase it online from murrayscheese.com or agferrari.com. Manchego cheese, which is also made from sheep's milk, is a good substitute.

WHAT TO DRINK/ In keeping with the spirit of this menu, pour Tuscan wines. Try a Tuscan white with the pizza. We like the citrus and floral notes of the 2006 Bibi Graetz "Casamatta" Bianco ($9).

MAIN & SIDES/

STUFFED BUTTERFLIED LEG OF LAMB WITH CARAMELIZED LEMON JUS

8 SERVINGS/ The richness of the lamb is balanced by the sweet-tart lemon sauce. To make things easier, ask the butcher to trim the lamb for you.

- 1 well-trimmed 4- to 4½-pound boneless leg of lamb with shank end removed
- 4 large garlic cloves; 3 chopped, 1 sliced
- 2 teaspoons finely grated lemon peel
- 20 fresh sage leaves (about), divided
- 4 ounces thinly sliced pancetta (Italian bacon)
- 3 tablespoons fresh lemon juice
- 3 tablespoons extra-virgin olive oil
- Caramelized Lemon Jus (see recipe)

Open lamb, boned side up, like book. Trim most sinew and fat, being careful not to cut any holes in meat. Make one ¾- to 1-inch-deep full-length cut in each thick portion of lamb (do not cut through to work surface). Cover lamb with sheet of plastic wrap. Using

rolling pin, pound to even 1- to 1½-inch thickness (lamb will be about 8x19 inches).

Peel off plastic wrap. Sprinkle lamb evenly with salt and pepper, chopped garlic, and lemon peel. Top with 15 sage leaves, spaced evenly apart. Cover with pancetta. Starting at 1 long side, fold lamb in half. Tie lamb tightly at 2-inch intervals into long roll. (For a detailed description of how to tie the lamb, see "Prep School.") Using small knife, make deep slits in lamb and insert slice of garlic and piece of sage leaf in each slit. Sprinkle lamb with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Whisk lemon juice and oil in medium bowl; season with salt and pepper. Brush mixture all over lamb and let stand at room temperature 1 hour.

Prepare barbecue (medium-high heat). Place lamb on grill and sear on all sides. Continue to grill until thermometer inserted into thickest part registers 130°F for rare, turning and brushing occasionally with lemon-juice mixture, about 45 minutes. Transfer to cutting board. Let rest 10 minutes.

Cut lamb into ½-inch-thick slices. Serve with Caramelized Lemon Jus.

WHAT TO DRINK/ A Tuscan red can stand up to the bold flavors of the grilled lamb. The 2006 Col d'Orcia "Spezieri" ($11) has delicious cherry flavors that pair well with the meat. Plus, this Sangiovese blend is a great value.

CARAMELIZED LEMON JUS

MAKES ABOUT 3 CUPS/

- 1 large lemon, cut into ⅓-inch-thick slices
- ⅓ cup extra-virgin olive oil
- 3 large shallots, thinly sliced (about 1 cup)
- 10 large fresh sage leaves
- 1 garlic clove, thinly sliced
- 3 tablespoons sugar
- ⅔ cup dry white wine
- ⅓ cup lemon vodka
- 2 cups beef broth

Prepare barbecue (medium-high heat). Grill lemon slices until charred, about 4 minutes per side. Transfer to plate; chop coarsely.

Heat ⅓ cup olive oil in heavy medium saucepan over medium-high heat. Add shallots and sauté until translucent, about 5 minutes. Add sage leaves, garlic, and grilled lemon pieces with any juices, then sugar. Cook until shallots start to color, about 5 minutes. Add wine and vodka. Using long wooden skewer, ignite liquors and let burn off, about 4 minutes. Add beef broth; bring to boil. Reduce heat to medium; simmer until jus is reduced to 3 cups, about 15 minutes. Season with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Rewarm before serving.

CHARRED HEIRLOOM TOMATOES WITH FRESH HERBS

8 SERVINGS/ Tomatoes at the peak of flavor need only fresh herbs, a drizzle of olive oil, and a few minutes on a hot grill.

- 4 large firm heirloom tomatoes (about 10 ounces each), cored, cut horizontally in half
- 2 tablespoons fresh oregano leaves, divided
- 2 tablespoons fresh thyme leaves, divided
- 5 tablespoons (about) extra-virgin olive oil, divided

Arrange tomatoes, cut side up, on rimmed baking sheet. Sprinkle with salt and pepper, then 1½ tablespoons each oregano and thyme leaves. Drizzle with 3 tablespoons oil. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Prepare barbecue (medium-high heat). Brush grill rack with oil. Place tomatoes, cut side up, on rack. Cook until bottoms are charred, 3 to 4 minutes. Turn tomatoes over and grill just to sear, about 1 minute. Turn cut side up onto platter. Sprinkle with ½ tablespoon each oregano and thyme, then drizzle with more oil, if desired. Serve warm.

GRILLED SMASHED POTATOES

8 SERVINGS/ In this recipe, the potatoes are boiled, gently flattened in a kitchen towel, brushed with oil, and grilled. The result? Potatoes that are creamy on the inside and crispy on the outside.

- 16 small red-skinned and/or white-skinned potatoes (about 2 inches in diameter)
- Olive oil
- Fresh rosemary leaves

Cook potatoes in large pot of boiling salted water until just tender, about 25 minutes. Using slotted spoon, transfer potatoes to kitchen towel. Cool potatoes to lukewarm, about 20 minutes. Using another towel, gently press each potato until split open and flattened to scant 1-inch thickness (don't press too flat or potatoes will break apart).

Brush large baking sheet with oil. Transfer potatoes to prepared sheet. Brush potato tops with oil; sprinkle with salt, pepper, and some rosemary leaves. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

Prepare barbecue (medium-high heat). Place potatoes, oiled side down, on grill. Brush with oil. Cook until crisp and beginning to color, about 5 minutes per side.

Transfer to platter; sprinkle with more rosemary leaves and serve hot.

DESSERT/

LIMONCELLO GELATO

MAKES ABOUT 4 CUPS/ For the perfect ending, a not-too-sweet gelato is drizzled with *limoncello,* a lemon liqueur from Italy. Round out dessert with purchased cookies.

- 2 cups heavy whipping cream
- ½ cup whole milk
- ¼ cup buttermilk
- ¼ cup mascarpone cheese*
- 4 coffee beans
- 1 teaspoon finely grated lemon peel
- 1 vanilla bean, split lengthwise
- 4 large egg yolks
- ½ cup sugar
- 2 tablespoons fresh lemon juice
- ¼ cup limoncello or other lemon liqueur plus additional for serving

Whisk first 6 ingredients in large saucepan. Scrape in seeds from vanilla bean; add bean. Cook over medium-high heat until bubbles form at edges, stirring occasionally. Remove from heat, cover, and let steep 15 minutes.

Whisk egg yolks, sugar, and lemon juice in large bowl until thick and smooth. Slowly whisk warm cream mixture into yolk mixture. Return custard to same saucepan. Stir over medium heat until custard thickens enough to coat spoon and thermometer registers 180°F, about 6 minutes; do not boil. Pour custard into medium bowl. Stir in ¼ cup limoncello. Chill custard until cold, stirring occasionally, at least 4 hours. **DO AHEAD** Can be made 1 day ahead. Cover and keep chilled.

Process custard in ice cream maker according to instructions. Transfer to container; cover and freeze up to 2 days.

Scoop gelato into glasses. Drizzle with additional limoncello and serve.

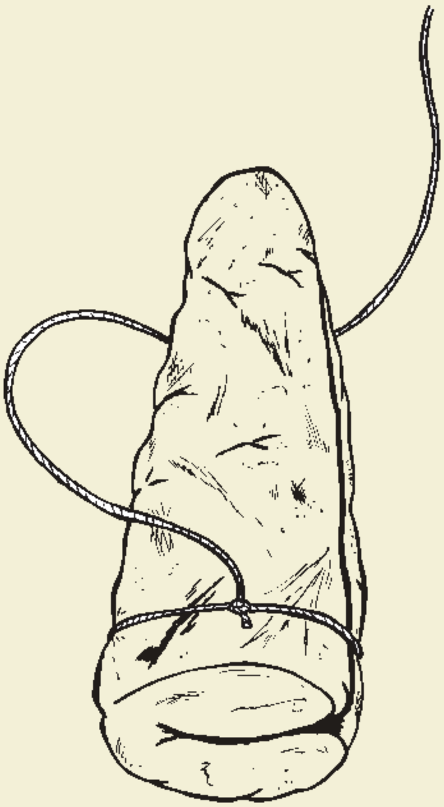
*/ An Italian cream cheese; sold at many supermarkets and at Italian markets. /■

Tuscan-born Cristina Ceccatelli Cook is the owner of Cristina's Restaurant and Bakery in Ketchum, Idaho, and the author of Cristina's of Sun Valley *and* Cristina's Tuscan Table.

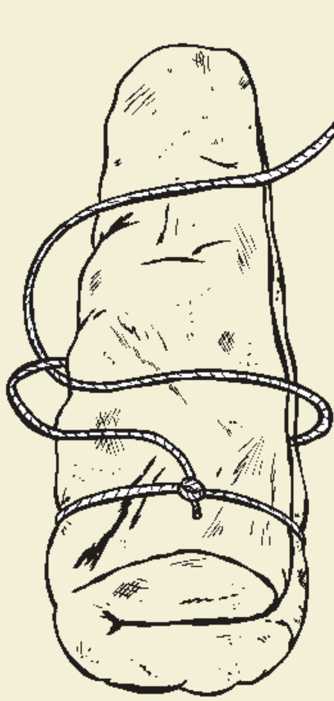
FOOD STYLING BY VICTORIA GRANOF; PROP STYLING BY LYNDA WHITE

PREP SCHOOL

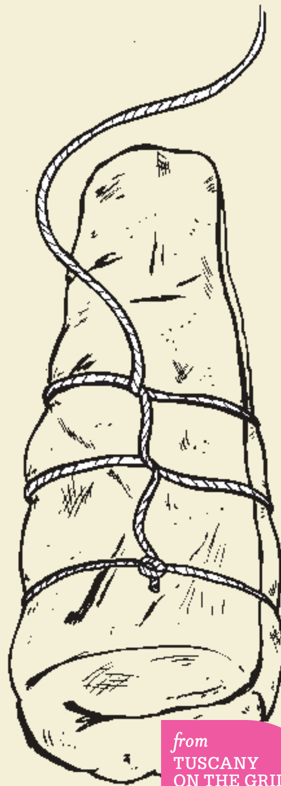
TECHNIQUES, TIPS, TRICKS, AND MORE FROM THE **BON APPÉTIT TEST KITCHEN**



1/



2/



3/

from TUSCANY ON THE GRILL *p. 102*

THE TECHNIQUE/

getting hitched

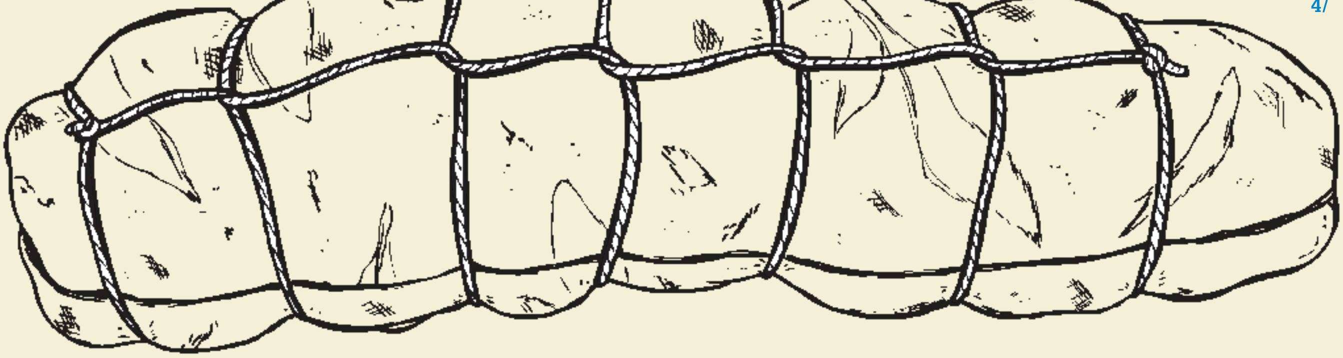
You've probably tied a roast using individual knots. But did you know there's a way to secure your roast with one continuous knot? It's called a chain hitch, and it comes in handy for the Stuffed Butterflied Leg of Lamb that's on page 106. First, cut an 8-foot length of kitchen string.

1/ With one end of the string, wrap a loop around the roast at the left end and tie a knot. Hold the string tautly above the knot with your left hand. Use your right hand to bring the long end of the string away from you and around and under the roast. **2/** Slip the string under the part held taut with your fingers; pull gently. You've just made one link in the chain.

3/ Repeat step 2, spacing the ties about 1½ inches apart, until the roast is completely tied.

4/ Knot the string at the other end of the roast. Adjust the hitches as needed so that they're evenly spaced.

4/

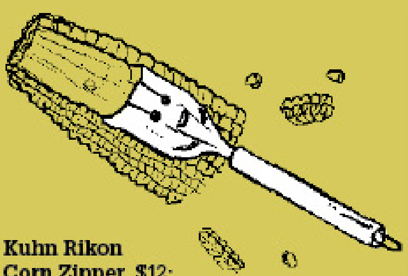


from SUMMER HOUSE COOKING *p. 70*

THREE WAYS TO/

get corn off the cob

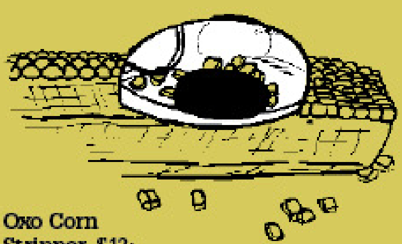
For the Summer Corn Soup on page 79, we tried two gadgets and a knife. Here's the rundown.



Kuhn Rikon Corn Zipper, $12; *chefsresource.com*

PROS Attractive design; feels sturdy.

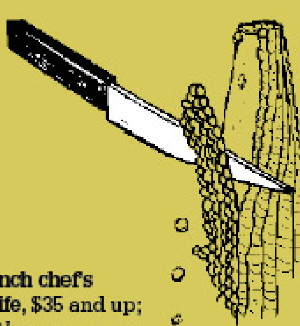
CONS Takes a little practice to use; can mangle kernels.



Oxo Corn Stripper, $12; *oxo.com*

PRO Catches kernels inside a dome-like enclosure.

CONS Takes a little practice to use; can mangle kernels.



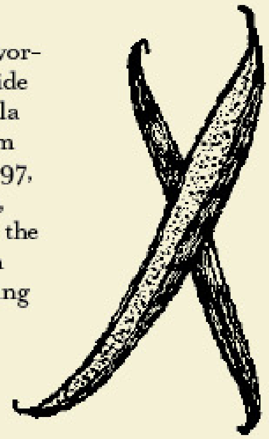
8-inch chef's knife, $35 and up; *cutlery.com*

PRO Simple and you already have one. Just stand the corn up and slice down.

CON Requires confidence with a knife.

TRY THIS/

SPILL THE (VANILLA) BEANS



There are more than 25,000 flavor-packed seeds inside the average vanilla bean. To get them out for the Sour Cream Tart on page 97, halve the bean lengthwise and place it, cut side up, on the work surface. Hold the knife perpendicular to the bean, then run the blade over each cut side, bearing down to scrape out the seeds.

EXTRA CREDIT/ Don't toss the spent vanilla bean; bury it in the sugar jar to scent the sugar.

THE TERM/

GARAM MASALA (gah-RAHM mah-SAH-lah)

The Fresh Stone-Fruit Chutney on page 100 gets an exotic lift from a Northern Indian spice blend called garam masala, Hindi for "hot mix." Here, "hot" doesn't mean peppery, but refers to the warmth-giving properties of the spices in the blend. Garam masala is a staple of Indian cooking that gives curries, pilafs, and stews their alluring complexity. It can contain up to 12 spices, and many varieties exist. Look for it in the spice section of the supermarket and at Indian markets.

IN A PINCH, MAKE YOUR OWN BY MIXING/

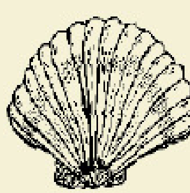
- ¾ teaspoon ground cumin
- ¾ teaspoon ground coriander
- ½ teaspoon ground black pepper
- ½ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- ¼ teaspoon ground cinnamon

THE DIFFERENCE BETWEEN/

dry and wet scallops

Here's the 411 on shopping for the star ingredient in the Grilled Scallop Salad on page 80.

DRY SCALLOPS, also called diver or day boat scallops, are harvested right from the sea and taste that way. These aren't treated with chemicals. Choose off-white, translucent scallops; some have a pinkish or orange cast. Ask for a sniff; pass on scallops that don't smell like the ocean.



WET SCALLOPS have been treated to extend their transport life with a brine of STP (sodium tripolyphosphate) that turns them glossy and white (plumper and heavier, too). They're often bland and hard to brown because of the water they exude. If wet scallops are all you can get, drain them well on paper towels before using. /

TEXT BY AMY ALBERT/ ILLUSTRATIONS BY JOEL HOLLAND/

THE TECHNIQUE/

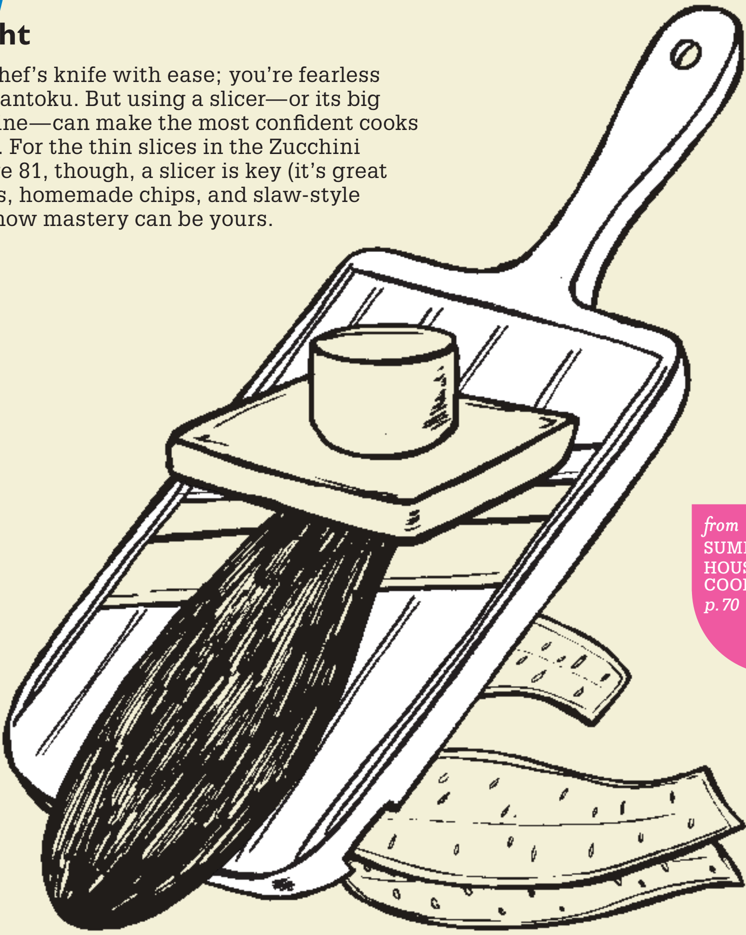
the slice is right

You use a ten-inch chef's knife with ease; you're fearless with a razor-sharp Santoku. But using a slicer—or its big brother, the mandoline—can make the most confident cooks fear for their fingers. For the thin slices in the Zucchini "Tagliatelle" on page 81, though, a slicer is key (it's great for vegetable gratins, homemade chips, and slaw-style salads, too). Here's how mastery can be yours.

1/ Position the zucchini lengthwise. Using the hand guard, push the squash down the slicer, and discard the first strip of dark green skin.

2/ Slice in a continuous motion to get long, thin strips. Keep your palm flat and your fingers curved upward so that they stay clear of the blade.

3/ When you get to the seeds, stop. Turn the zucchini over and repeat. Discard the core.



from SUMMER HOUSE COOKING *p. 70*

THE TOOL/

slicer

Get a big mandoline if you want to, but for our money, small and simple is good. The slicer we like best is a plastic paddle with a double-edged ceramic blade. Less scary than the bigger models, it's light and easy to clean—and it fits in a drawer. Best of all, it comes with a guard to protect your fingers. Kyocera double-edged slicer; $18 at cutleryandmore.com

SMASH

FOR THE TOMATO AND TAPENADE TARTLETS ON PAGE 79 AND THE TURKEY BURGERS WITH TOMATO JAM, OLIVES, AND FETA ON PAGE 50, **THE EASIEST WAY TO PIT THE OLIVES** IS TO SMASH THEM WITH THE SIDE OF A CHEF'S KNIFE BLADE, USING THE HEEL OF YOUR HAND. THE PITS WILL SLIP OUT—AND THE OLIVES WILL STAY INTACT. /■



*/ FOR THESE RECIPES, GO TO *bonappetit.com.*

LENDON FLANAGAN

SOURCEBOOK/



SHOPPING INFO

The Art of the Aperitif/ pp. 66–68
Aperol ($23) from **D&M;** 800-637-0292; dandm.com. Luxardo Bitter ($20) from **TWENTY TWENTY WINE MERCHANTS;** 310-447-2020; 2020wines.com.

Summer House Cooking/ pp. 70–81
"Coupe" cereal bowl in variable blue ($27; color discontinued) and "Plaza" 9x14-inch platter in linen ($50), both from **HEATH CERAMICS;** 415-332-3732; heathceramics.com.
All other items are privately owned. Listed prices are approximate.

TRAVEL PLANNER

Drinks/ p. 24
PINK SANDS/
Chapel Street, Harbour Island, Bahamas; 242-333-2030; pinksandsresort.com

The Art of the Aperitif/ pp. 66–68
BAR MILANO/
323 Third Avenue, New York; 212-683-3035; barmilano.com

HOLEMAN AND FINCH PUBLIC HOUSE/
2277 Peachtree Road, Suite B, Atlanta; 404-948-1175; holeman-finch.com

THE HUNGRY CAT/
1535 North Vine Street, Los Angeles; 323-462-2155; thehungrycat.com

OSTERIA MOZZA/
6602 Melrose Avenue, Los Angeles; 323-297-0100; mozza-la.com

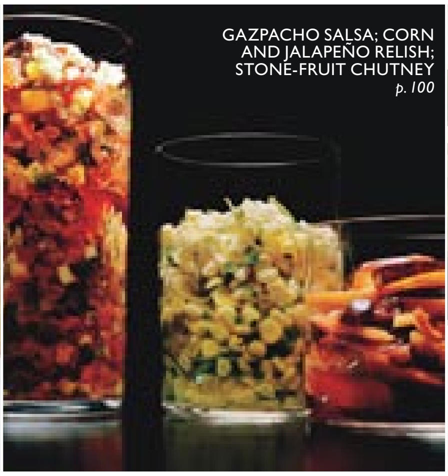
ZIG ZAG CAFE/
1501 Western Avenue, Seattle; 206-625-1146; zigzagcafe.net

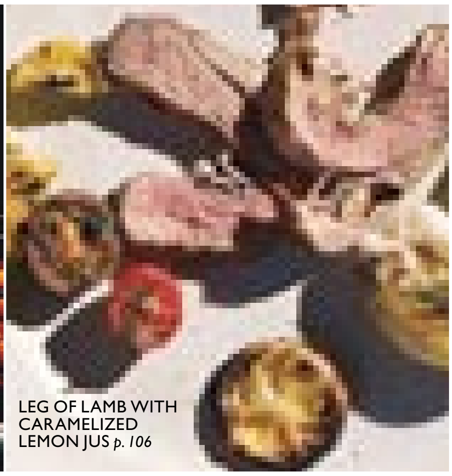
Feedback: Gabrielle Reece/ p. 114
VIA VENETO/
3009 Main Street, Santa Monica, California; 310-399-1843; viaveneto.us

VOLUME 53, NO. 8. *Bon Appétit* (ISSN 0006-6990) is published monthly by Condé Nast Publications, which is a division of Advance Magazine Publishers Inc. PRINCIPAL OFFICE: The Condé Nast Building, 4 Times Square, New York, NY 10036. S. I. Newhouse, Jr., Chairman; Charles H. Townsend, President/CEO; John W. Bellando, Executive Vice President/COO; Debi Chirichella Sabino, Senior Vice President/CFO; Jill Bright, Executive Vice President/Human Resources. Periodicals postage paid at New York, NY, and at additional mailing offices. Canada Post Publications Mail Agreement No. 40644503. Canadian Goods and Services Tax Registration No. 123242885-RT0001. Canada Post: return undeliverable Canadian addresses to P.O. Box 874, Station Main, Markham, ON L3P 8L4.

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CRAB HUSH PUPPIES WITH CURRIED HONEY-MUSTARD SAUCE *p. 46*


GAZPACHO SALSA; CORN AND JALAPEÑO RELISH; STONE-FRUIT CHUTNEY *p. 100*


LEG OF LAMB WITH CARAMELIZED LEMON JUS *p. 106*

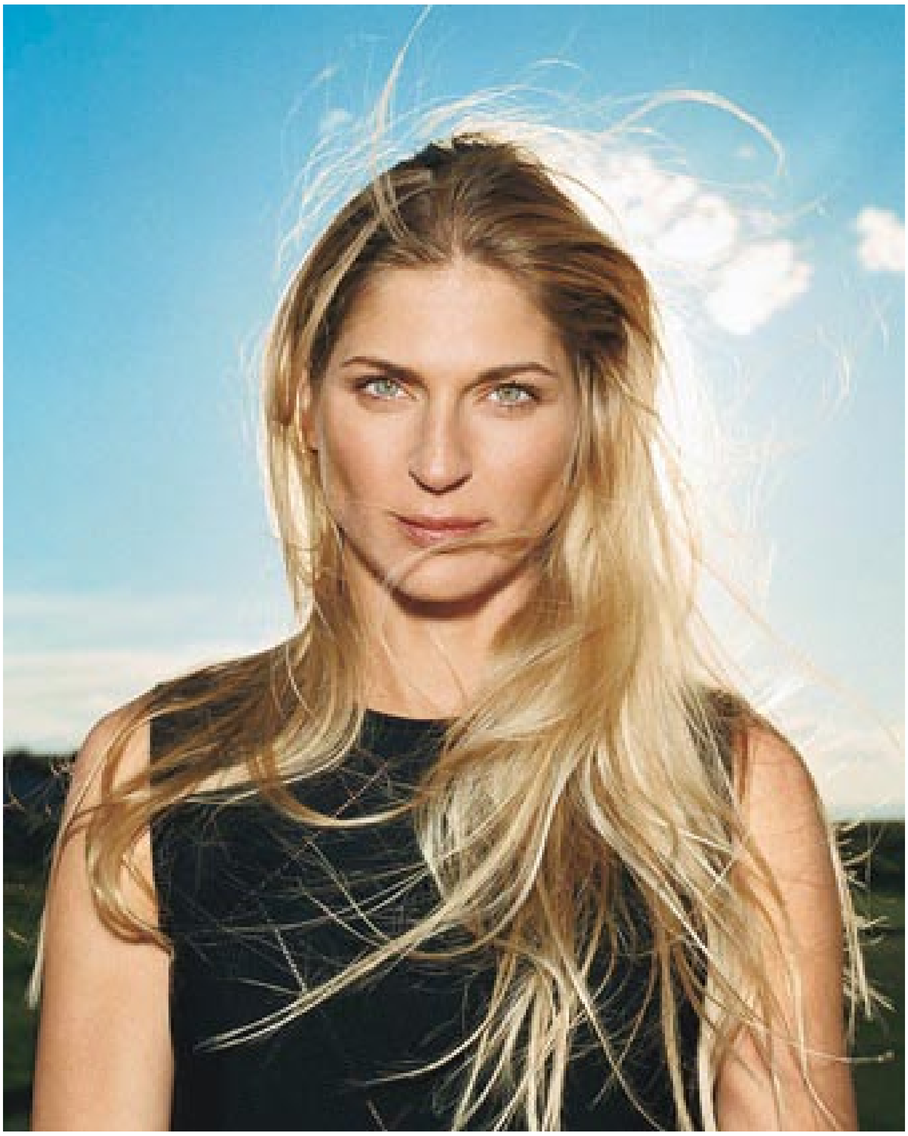
LC/ LOW CALORIE
CH/ LOW CHOLESTEROL
LF/ LOW FAT
HF/ HIGH FIBER
LSF/ LOW SATURATED FAT
V/ VEGETARIAN

PHOTOGRAPHY BY SANG AN (FAR LEFT); NUTRITIONAL ANALYSIS BY SANDRA FRANK, ED.D., R.D.

GABRIELLE REECE

volleyball star
fitness expert

Reece first caught the world's attention as a record-breaking pro volleyball player. Since then, she has added commentator, model, writer—and mom—to her résumé. Now a passionate advocate for healthful eating and living, Reece practices what she preaches on her Web site (gotogabby.com) while raising three daughters with her husband, legendary surfer Laird Hamilton. Reece's advice on splurges? Go for the good stuff.



Passionate about healthful eating, Reece likes to keep things natural—and delicious.

COURTESY OF GABRIELLE REECE

What do you want people to know about food?
The number one thing is to have a good relationship with food. You hear people say, "Don't eat this before noon, and don't eat that after six." It becomes overwhelming. I always say that if the food can live on the shelf for 100 years or is out of a can, a bag, or a box, try to avoid it. Eat the real thing with the real cheese and all the calories, and enjoy it. Then, in your day-to-day life, try to balance it out.

When you splurge, what's your food of choice?
Anything Italian—pasta, pizza. I find Italian cuisine really satisfying. You feel full, and it tastes good and has everything you want from food.

Where's your favorite restaurant?
There's a great Italian restaurant I like in Los Angeles called Via Veneto. Their food is pretty authentic. In some of their pastas they use truffle oil, which is very tasty.

What kitchen gadget do you love?
My food processor. If I'm making sauces, I'll use it to puree vegetables.

What do you like to make for dinner?
I do a lot of cooking at my house. Last night I made salmon. I often cook with squash because it feels hearty, like a potato. We live in Hawaii for part of the year, and I really take advantage of the fish when we're there. I learned to cook it with ginger, onions, and coconut milk.

What food would you never give up?
Chocolate. I could give up pasta, but chocolate is tricky.

What's your favorite recipe to prepare for your family?
I make a really good meatloaf. I substitute oatmeal for the breadcrumbs and put grated cheese and corn in it to maintain moisture. On the top I use a barbecue sauce, and I enclose it with kale to create a skin. It's a glamorized hamburger, basically.

~INTERVIEW BY BEKAH WRIGHT

FOR MORE DETAILS, SEE SOURCEBOOK.